





CERTIFICATE OF ANALYSIS

Date: 02/24/2012

Customer Name & Address **HATORY FOODS INC** C/O OAKLEY WAREHOUSE 2234 WEST 43RD ST CHICAGO IL 60609-3093 USA

Vendor Shipment Address CORN PRODUCTS INTERNATIONAL, INC. 1515 S. DROVER ST. INDIANAPOLIS IN 46221 USA

Customer Shipment Information Customer # : 120676 Customer PO # : 431351

Vendor Shipment Information Bill of Lading : 83701540

Customer Material #

Sales Order/Item: 3236360 001500 Carrier

: STRIVE LOGISTICS LLC

Attention to:

Container ID

Date Shipped : 02/20/2012

Material : 32336104CE HI-CAP® 100

Estd. Quantity: 40.000 BAG

Lot No. : ABI6542

Old Material Number: 0501709-955 Date manufactured: 01/22/2012 ~

Analysis	Un	t Resi	ılts
РН		4.00	
% MOISTURE	Ж	4.90	
TOTAL PLATE COUNT	•	30	
YEAST	•	10	
MOLD		10	
E COLI	· •	NEGATIVE	
SALMONELLA	ta.	NEGATIVE	
VISCOSITY	S	8,60	



PRODUCT DATA SHEET

10 Finderne Avenue Bridgewater, New Jersey 08807-0500 908-685-5555

CONFIDENTIAL

HI-CAP® 100 (32336104)

Label Designation

Food Starch-Modified

Source

Waxy Maize

Physical and Chemical Characteristics:

Color Form

Taste

Viscosity (CML-123E)

Flow Viscosity Moisture

pH (10% Slurry)

White

Fine Powder

Bland

8 - 12 seconds

10% maximum 3.5 - 4.5

Microbiological Specifications:

Total Plate Count Yeast

Mold E. Coli Salmonella 10,000/g maximum 200/g maximum 200/g maximum

negative negative

Packaging and Storage:

HI-CAP 100 is packaged in four-ply, Kraft paper bags with a net weight of 55 lbs. We recommend that HI-CAP 100 be stored in a clean, dry area at ambient temperature and away from heavily aromatic material. The shelf life for HI-CAP 100 is 24 months from the date of manufacture.

Revised 1/13/2012 EMS

The information given and the recommendations made herein are based on our research and are believed to be accurate but no guarantee of their accuracy is made. In every case we urge and recommend that purchasers, before using any product in full scale production, make their covn tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable for their particular purposes under their own operating conditions. No representative of ours has any authority to waive or change the foregoing provisions but, subject to such provisions, our engineers are available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in their business. Nothing contained herein shall be constructed to imply the nonexistence of any relevant patents or to constitute a permission, inducement or recommendation to practice any invention covered by any patent, without the authority from the owner of this patent.