



WAXY STARCH

TECHNICAL SPECIFICATION

Product: Waxy starch

Ingredients: 100% Waxy Starch

Chemical and physical characteristics:

Parameter	Value	Unit	Method	EU Regulation
Moisture	< 14	%	130°C until constant weight	-
Ash	< 0,5	%	ISO 936:1998 (E)	-
Protein	max 0,5	%	Kjeldahl	-
pH	5,5 – 7,5		pH meter	-
Whiteness	min 97,0		Kett – C – 300	-
Fat	max 0,2	%	Soxhlet	-
Peak Viscosity	800 min	BU	Brabender	-
GMO	absent	-	PCR Analysis	Reg CE N°1829/2003, 1830/ 2003
Allergens	absent	-		Reg CE N° 89/2003
Sieving < 100 µm	Min 98	%	By sieving	-

Microbiological characteristics:

Parameter	Value	Unit	Method
Total viable count	< 10.000	cfu/g	06(S24) rev10
Moulds/Yeasts	< 500	cfu/g	06(S36) rev10
Salmonella spp	absent	cfu/25g	06(S28) rev9
E. Coli	absent	cfu/25g	06(S25) rev10

Organoleptic evaluation:

Parameter	Value	Unit	Method
Appearance	Fine powder	-	Visual evaluation
Colour	Rice colour, bright	-	Visual evaluation
Odour and flavour	Rice flavour	-	Organoleptic evaluation

Shelf life and storage condition:

24 months from production date; store in a cool and dry place

Packing information:

Piece		
Dimension	Net Weight	Packaging
L390 x W 640 x H 140 mm	15 kg	Paper bag