

PRODUCT DATA SHEET



CORN STARCH

Description High quality food grade carbohydrate free flowing powder extracted from corn grain, insoluble in cold water or organic solvent, when cooked in water it forms a firm opaque gel.

Application Native corn starch is a multifunctional ingredient exhibiting properties that can be used in several food applications and manufacturing processes: Texturizing agent, film former, water binder, filler and thickener.

Organoleptic properties

Parameter	Properties
Appearance	Free from Flowing powder
Taste	Free from off flavors
Color	White

Chemical Specifications

Parameter	Standard
Moisture Content	12- 14 %
Protein	0.5 % max
pH (10g to 100ml)	5 - 6
Acidity (ml 0.1 N NaOH for 10g starch)	2 max
Viscosity	40 000 – 44 000 Cp
Acid insoluble ash	0.1 % max
Sulfite (Residual SO ₂)	10 ppm max
Fat	0.3% max

Microbiological Specifications

Parameter	Standard
Total aerobic plate count	< 1000 UFC/g
E-coli	<500 UFC/g
Coliform	<500 UFC/g

Heavy Metals

Parameter	Standard
Lead	Max 0.5 ppm
Arsenic	Max 0.1 ppm
Copper	Max 5.0 ppm

Powder Parameters

Parameter	Standard
PSD: Pass from mesh 100	Up to 90%
Density	0.5 – 0,7 Kg/L

Allergens	The product does not contain any allergenic ingredients.
Packing	Double ply paper bags of gross weight 25 Kg
Storage	The product must be stored in its unopened original packaging, in appropriate and good ventilated place, storage should be free from odorous products and pests
Shelf life	24 Months
Regulatory compliance	<p>The product complies with the requirements of the following standards (FSSC22000, ISO 22000)</p> <p>The specification is conforming to the ES357/2005 and the related regulations and CODEX 212.</p>
Other information	The product is Kocheh and Halal certified