

Native potato starch

Specification code

NPS/3/PB/E

Date

16/12/2024

Product

Native potato starch

Colour

White

Appearance

Loose powder

Taste and odor

Neutral taste and typical starch odor

Packaging

Big bags / small bags

Storage

Clean, dry room, at ambient temperature, away from odorous materials.

Physical and chemical data

Protein on dry matter	<=2%
Moisture	Max 20%
pH	6,0 – 8,0
Ash content on dry matter	<=0,5%
Pure starch content in dry matter	Min 97%

Microbiological data

Total plate count	<= 10000 cfu/g
Yeasts	<= 100 cfu/g
Moulds	<= 100 cfu/g
E. Coli	Absent in 25g
Salmonella	Absent in 25g