

Specification code **NCS/4/PB/E**
Date 16.12.2024

Product description

Appearance	Fine powder, white to bright yellow
Taste and smell	Odorless, with characteristic flavor. Easily absorbs other scents.
Chemical composition	Corn starch is a carbohydrate, synthesized in plants through polymerization of the molecule. D-glucose (C ₆ H ₁₀ O ₅). Produced in wet milling proces of corn.

Physical and chemical analysis

Moisture	max 20 %
Total protein	max 0,4 %
Ash	max 0,5 %
Free SO ₂	max 10 ppm
pH value (20% suspension)	4,5 – 8

Packaging

Small bags / Big bags

Storage

Dry, well ventilated rooms, away from the chemicals and material with specific scent.

Microbiological analysis

Total plate count	max 10000 cfu/g
Molds	max 500 cfu/g
Yeasts	max 500 cfu/g
Salmonella	Absent cfu/25g
E.coli	Absent cfu/25g

Our certificates



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