# NATIVE WHEAT STARCH

Specification code NWS/3/PB/E

Date 16/12/2024

## Product descriptipn

| | |
|---|---|
| Description | Native wheat starch for use in the food industry. |
| Appearance | White powder |
| Odor and Taste | Neutral and free from foreign flavors |

## Microbiological data

| | |
|---|---|
| Moulds | <1000 cfu/g |
| Enterobacteriaceae | <1000 cfu/g |
| Salmonella | Absent in 25g |

## Physical and chemical data

| | |
|---|---|
| Moisture | Max. 12% |
| Starch | Min. 97% |
| Protein | Max. 0,3% |
| Raw fat | Max. 0,25% |
| Ash | Max. 0,25% |
| pH | 5,0 – 7,0 |

## Other specs

| | |
|---|---|
| Allergens | Product is free from allergens. |
| Storage | Dry, cool, sun-protected place |
| Packaging | Big bags/ Small bags/ Bulk |

## Our certificates

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