

MODIFIED CORN STARCH HOT SWELLING

Specification code

MCS/8/PB/E

Date

09/01/2025

Product description	
Description	Modified corn starch cold swelling is a type of corn starch that has been modified to swell and form a gel when heated.
Colour	White to cramy white
Taste and smell	Neutral
Appearance	Powder
Others specs	
Storage	Clean, dry and well-ventilated place at ambient temperature and humidity. Keep away from foreign odours.

Small bags / Big bags

Ph	vsical	l chemi	cal	anal	vsis

Moisture	max 14 %
рН	4,0 - 7,0
Ash content	≤0,5 %
Protein content	≤0,5 %

Microbiological analysis

Total count	<7500 cfu/g
Moulds	<500 cfu/g
Yeasts	<500 cfu/g
Coliforms	<10 cfu/g
E. coli	Absent
Salmonella	Absent in 25g

Our certificates







Foodcom S.A. Komedy 2/3 , 02-517 Warsaw NIP: 5213680286, REGON:147463542 www.foodcom.eu

Packaging

Formulated

Approved by

Jadwiga Olesińska jolesinska@foodcom.pl

Mateusz Augustyniak maugustyniak@foodcom.pl