

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.
Packaging	Small bags / Big bags

Physical chemical analysis

Moisture	max 14 %
pH	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

