

NATIVE CORN STARCH

Specification codeNCS/4/PB/E

Date16.12.2024

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 14 %
Total protein	max 0,4 %
Ash	max 0,3 %
Free SO ₂	max 10 ppm
pH value (20% suspension)	4,5 – 7

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 150 cfu/g
Yeasts	max 150 cfu/g
Salmonella	Absent cfu/25g
E.coli	Absent cfu/25g