

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 (C₆H₁₀O₅). Produced in wet milling proces of corn.

Physical and chemical analysis

Moisture max 14 %

Total protein max 0,4 %

Ash max 0,3 %

Free SO₂ 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

Our certificates



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Formulated

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