

## NATIVE WHEAT STARCH

		Specification code		NWS/3/PB/E
			Date	16/12/2024
Product descriptipr	ı	Microbiological data		
Description	Native wheat starch for use in the	Moulds	Moulds<1000 cfu/gEnterobacteriaceae<1000 cfu/g	
	food industry.	Enterobacteriaceae		
Appearance	White powder	Salmonella	Absent in 25g	
Odor and Taste	Neutral and free from foreign flavors			
Physical and chemical data		Other specs		
Moisture	Max. 12%	Allergens		t is free from
Starch	Min. 97%		allerge	ns.
Protein	Max. 0,3%	Storage	Dry, co place	ol, sun-protected
Raw fat	Max. 0,25%	Packaging	Big bag Bulk	gs/ Small bags/
Ash	Max. 0,25%			
рН	5,0 - 7,0			

Our certificates



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Approved by