

Native potato starch

Specification code

NPS/3/PB/E

Date

<=0,5%

16/12/2024

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Native potato starch

Colour

White

Appearance

Loose powder

Taste and odor

Neutral taste and typical starch odor

Packaging

Big bags / small bags

Storage

Clean, dry room, at ambient temperature, away from odorous materials.

Physical and chemical data

Protein on dry matter <=2%

Moisture Max 20%

pH 6.0 - 8.0

Ash content on dry

matter

Pure starch content in Min 97%

dry matter

Microbiological data

Total plate count <= 10000 cfu/g

Yeasts <= 100 cfu/g

Moulds <= 100 cfu/g

E. Coli Absent in 25g

Salmonella Absent in 25g

Our certificates







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