

Specification code **NPS/3/PB/E**

Date 16/12/2024

**Product**

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	<=0,5%
Pure starch content in dry matter	Min 97%

**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**