



Potato Starch

Specification Requirements:

	<u>Values:</u>
*Appearance	White powder
*Amylopectin content, % (Microscopy with high magnification)	70.0 min.
*Moisture, % (Oven-drying method under 131 deg. C, 1 hour)	20.0 max.
*Ash, % (Incinerating under high temperature)	0.30 max.
*pH (pH Meter)	6.0 – 8.0
*Whiteness, % (Whiteness Meter)	92.0 min.
*100 mesh sieve, % pass (% of material remaining on 100 mesh sieve)	99.9 min.
*Protein, % (Kjeidahl method)	0.1 max.
*Fat, % (Extraction with Ethyl Ether)	0.2 max.
*SO ₂ , ppm (Titration with 0.01 mol Iodine)	10.0 max.
*Mold (USP 61)	500 cfu/g max.
*Yeast (USP 61)	500 cfu/g max.
*Salmonella (USP 61)	Negative
*E. Coli (USP 61)	Negative (<3 MPN/g)
*Coliform (USP 61)	30 MPN/100 g max.
*Staphylococcus Aureus (USP 61)	Negative
*Total Plate Count (USP 61)	5,000 cfu/g max.
*Heavy Metals (AAS & AFS)	
Pb	1 mg/kg max.
Hg	1 mg/kg max.
As	1 mg/kg max.
Cd	1 mg/kg max.

*Actual Data will be reported on Certificate of Analysis

Packaging: 25 kgs Net Weight, Paper Bags

Shelf life: 3 years if properly stored (see SDS)

12/2015

The information provided is without warranty regarding its accuracy or completeness. The information may not be valid under all conditions. The user has the final responsibility for determining the suitability of the product in a given application.