



Corn Starch

Spécifications

Product Description	Native corn starch, produced from corn kernels by using wet milling technology, is used in food applications for thickening, gelling, water, binding or viscosity adjustments
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Physical and chemical properties				
	Unit	Min	Max	Method
Moisture	% (m/m)	—	13	TL.LB.37
Ash (dry Basis)	% (m/m)	—	0,3	TL.LB.34
pH	—	5	7	TL.LB.41
SO2	ppm	—	10	TL.LB.29
Protein	% (m/m)	—	0,6	TL.LB.54
Screen Analysis (over 150 µm)	% (m/m)	—	1	TL.LB.63
Aflatoksin	ppb	—	4	TL.LB.158
Viskozite	cp	900	1100	TL.LB.159
Appearance		Powder, white		-

Microbiological properties				
	Unit	Min	Max	Method
E. Coli	MPN/g	—	<10	TL.LB.17

Origin	Turkey
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Packing	25 Kg paper Bags or jumbo bags (1mt).
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