

AS Projects

Agro - Supply - Projects

Dry corn starch

Natural substance, carbohydrate polymer which consists two fractions - amylose and amylopectin with the general formula $(C_6 H_{10} O_6)_n$. Starch is fully metabolized in a human small intestine.

Complies with General Food Law Regulation (EC) 178/2002

Raw material: corn grain

Appearance: fine-dispersed, homogeneous powder

Colour: white to off-white

Odour: typical for starch without foreign odour

Parameters:

Moisture, no more than, %: 13

Total Ash (in DS), no more than, %: 0,15

Protein (in DS), no more than, %: 0,40

Fat content (on DS), no more than, %: 0,10

pH in 10% suspension in water at 20°C: 5-7

Acidity [NaOH(0,1N)/100g of DS], no more than: 20 cm^3

Sulphur dioxide content (SO_2), no more than: 10 mg/kg

Sieve analysis (>200 μm), no more than: 1,0 %

Microbiological Limits

Total Aerobic and Anaerobic Microbial Count, no more than: 10 000,0 CFU/g

Yeast, no more than: 200 CFU/g

Molds, no more than: 200 CFU/g

Coliforms, CFU/0,1g: not allowed

Pathogenic microbes including Salmonella, CFU/25g: not allowed

Food Safety Parameters

Lead (Pb): 0,20 mg/kg

Cadmium (Cd): 0,10 mg/kg

Arsenic (As): 0,10 mg/kg

Mercury (Hg): 0,01 mg/kg

GMO free

Energy value: 348 kcal

Total Carbohydrate (per 100g product): 86,90 g

Starch(per 100g product): 86,90 g

Shelf life from the date of manufacturing is 2 years.