

**Product description**

**Product description and variation** FOODCOM corn starch is produced from specially cultivated corn by means of an up-to-date refining process.

**Appearance:** white to slightly yellow, flourey powder

**Odor:** pure, specific

**Taste:** pure, specific

**ANALYSIS DATA**

**Moisture:** max. 13,0 %

**pH-value (10 % solution):** 4,5 – 5,5

**Ash (550 °C):** approx. 0,2 % in d.s. (in dry substance)

**Bulk density:** 450 – 550 g/l

**SO<sub>2</sub>:** max. 10 mg/kg in s (in substance)

**Gelatinization temperature:** 80 – 85 °C

**Microbiology:**

**Total plate count:** max. 10.000/g

**E. coli:** negative/g

**Yeasts:** max. 100/g

**Molds:** max. 250/g

**Salmonella:** negative/25g

**NUTRITIONAL VALUES (in g/100 g product)**

**Energy:** 1484 kJ

**Fat:** < 0,5

**thereof saturated fatty acids:** < 0,1

**thereof unsaturated fatty acids:** < 0,1

**Carbohydrates:** 87

**thereof sugar:** 0

**Dietary fibers:** 0

**Protein:** < 0,5

**Salt:** < 0,10

**Bread units:** approx. 7,3

**OTHER**
**STORAGE AND MINIMUM SHELF-LIFE**

If properly stored under dry conditions (max. 70 % relative humidity) and well protected from heat: min. 60 months

**FOOD LEGISLATION**

FOODCOM native corn starch is a foodstuff and corresponds to the valid regulations in the European Union.

Designation within a list of ingredients according to Regulation (EU) No. 1169/2011 as amended: "starch" or "maize starch"

**Our certificates:**
