

# Specification

## WHEATEN CORNFLOUR – ADH07

Date: 12/07/22

**Description:** Wheaten cornflour. A fine white powder characteristic of wheat endosperm starch produced from food grade wheat flour by the removal of substantial non-starch fractions.

**Ingredients:** Wheat Starch

**Country of Origin:** Made in Australia

### Organoleptic Specification

**Colour:** White

**Texture:** Powdery, homogenous

### Physical Specification

**Granulation** Retained on 150um sieve: Maximum 6% Retained on 250um sieve: Maximum 2%

### Chemical Specification

**Protein Content** 0.5% maximum

**pH (10% Slurry)** 5-7%

**Ash content** 0.2% maximum

**Brabender Viscosity** 500 BU min @ 8% solids w/w dsb 350cmg head

**Bulk density** 540 kg/m<sup>3</sup>

**Moisture** 14% maximum

### Storage

Store in a cool, dark, clean environment away from direct sunlight

### Shelf Life

As Supplied: 24 months when stored under correct conditions

### Disclaimer

The information is provided in the belief that it is accurate within generally accepted industry standards and is provided for the information of qualified personnel. It does not constitute an offer by the manufacturer/supplier nor does the manufacturer/supplier warrant or guarantee its accuracy or completeness in describing the performance or suitability.

Prospective users are encouraged to conduct their own tests and studies to determine the suitability for a particular purpose and specific applications.