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# **MAIZE STARCH**

#### Definition

#### **Product Identifier**

**Product name: MAIZE STARCH** 

MAIZE STARCH consists of the granules separated from the grain of maize by a wet milling process.

# **Specifications**

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APPEARANCE Powder

COLOUR White to off-white

**ODOUR** Neutral

### **PHYSICO-CHEMICAL VALUES**

LOSS ON DRYING 13 % (w/w) max.

pHat 20% (w/w) 4.5 - 6.0

CRUDE FAT 0.15 % (w/w) max.

**PROTEIN CONTENT - N6.25 (as is)** 0.4% (w/w) max.

ASH CONTENT 0.1 % max.

**SO2** 50 mg/kg max.

LEAD 1 mg/kg max.

POURED BULK DENSITY 0.45 - 0.55 kg/l.

**PARTICLE SIZE (Sieve)** 

- **RESIDUE ON 200 microns** 0.2 % max.

# **MICROBIOLOGICAL VALUES**

TOTAL AEROBIC MICROBIAL COUNT

TOTAL YEASTS COUNT

TOTAL MOULDS COUNT

ESCHERICHIA COLI

SALMONELLA

20 000 CFU/g max.

250 CFU/g max.

Not detected in 1g.

Not detected in 25g.

### **Indicative Values**

### **BRABENDER VISCOSITY**

**Ref:** I12-111C10 - Food **Revision date:** 2021/09/01

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# **MAIZE STARCH**

- 10 min at 95°C 700 UB approx.

## Conformity

### Meets the requirements of the current monograph of

- Food Chemical Codex MAIZE STARCH

### Storage

The product durability may vary according to packaging type and manufacturing plant. Proper information is shown on labelling and

#### Minimum durability date of the packed product

manufacturing date + 24 months, in its unopened packaging.

### **Expiry date of the packed product**

manufacturing date + 5 years, in its unopened packaging. We recommend to preserve the product in its unopened original packaging, preferably protected from wide variations in temperature and humidity. Upon opening, use the product as quickly as possible to prevent moisture regain.

### Disclaimer

The information provided in this Product Specification Sheet relates only to the specific product designated and may not be applicable when such product is used in combination with other materials or in any process.

All information and instructions provided in this Product Specification Sheet are based on the current state of our knowledge at the latest revision date indicated. It is the responsibility of the user to be aware of and to follow the regulations applying to our product for its possession, handling and use.

Notes: All the dates are formatted like YYYY/MM/DD.

Ref: 112-111C10 - Food Revision date: 2021/09/01

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