
General Product Specification

MERITENA 400

Definition

This product is a native potato starch for food applications. It appears as a fine white powder with neutral odour and taste. It is insoluble in water <50 °C and insoluble in organic solvents.

Characteristics

Test		Unit of measure	Specification range	Typical value	Method
Moisture	(*)	%	18,0 - 20,5		Oven
Sulfites (SO ₂)	(*)	mg/kg	<= 10		Iodine titration
pH - 20 % (w/v)	(*)		6,0 - 8,0		pH-meter
Black points	(*)	mg/kg	<= 5,0		Visual
Total mesophylic count (n/g)	(*)	n/g	<= 10000		ISO 4833
Yeasts (n/g)	(*)	n/g	<= 150		ISO 21527
Moulds (n/g)	(*)	n/g	<= 250		ISO 21527
Escherichia coli (/g)			absent		Based on ISO 7251
Salmonella (/25g)			absent		Plate
GMO status	(*)		Not Genetically Modified		
Botanical origin	(*)		Potato		

The characteristics indicated with (*) are part of the standard Customer Product Specifications contract; other characteristics are optional.

Packaging

The product is available in bulk.

The product is available in 25 kg bags and/or Big Bags on new wooden pallets (heat treated). Details available on request.

Shelf life

Total product shelf life of bulk delivered material is 12 months after production date if stored under recommended storage conditions.

Total product shelf life in unopened packaging is 5 years after production date if stored under recommended storage conditions. It is printed as 'Best before date' on the packaging.

Above-mentioned information is for information purposes only and therefore cannot bind the company.

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FA Variant : F1

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Version : B4 / 000
Previous version : B3 / 000

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Storage conditions

Store in a well ventilated, clean and dry environment, away from odorous materials, at < 60 % relative humidity at ambient temperature. Avoid pressure on the bags. The pallets must not be piled up too high.

Labeling

Advised labeling: Potato starch.

General information

This product complies with the requirements of legislation in force in the EU on foods and food ingredients. These include regulations on labeling, hygiene, additives, contaminants and pesticides.