



# PRODUCT SPECIFICATION



1300 811 472



[www.glutenfreewholesalers.com](http://www.glutenfreewholesalers.com)



3/6 John Duncan Court,  
Varsity Lakes QLD 4227



[info@glutenfreewholesalers.com](mailto:info@glutenfreewholesalers.com)

## PRODUCT

## TAPIOCA STARCH FLOUR

TSF25Z

<b>Product Description</b>	Native Tapioca Starch
<b>Primary Country of Origin</b>	Thailand
<b>Ingredients</b>	100% Tapioca starch, processing aid (Sulphur Dioxide)
<b>Allergens Present</b>	None
<b>GMO</b>	<input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes
<b>Certifications</b>	Halal, Kosher
<b>Production Statement</b>	Tapioca starch is a white to creamy white and fine powdery material derived by wet-extraction from tapioca tubers.

Suitability	<input checked="" type="checkbox"/> Halal	<input checked="" type="checkbox"/> Kosher	<input checked="" type="checkbox"/> Vegan	<input type="checkbox"/> Organic
	<input type="checkbox"/> Biodynamic	<input checked="" type="checkbox"/> Gluten Free	<input checked="" type="checkbox"/> Lacto-vegetarian	<input checked="" type="checkbox"/> Ovo-lacto-vegetarian

## NUTRITIONAL DATA

Typical Analysis Per 100g

Energy	1470 kJ
Protein, total	0 g
Fat Total	0 g
- Saturated	
- Transfat	
- Unsaturated fat	
Cholesterol	
Carbohydrates	86.3 g
- Sugars	0 g
Dietary fibre, total	
Sodium	0.5 mg
Potassium	6 mg
Gluten	#ND

## ANALYTICAL SPECIFICATIONS

<b>Organoleptic</b>	Flavour	Typical of tapioca starch, free from off or objectionable flavours
	Appearance	Free flowing powder
	Colour	White
	Odour	Typical of tapioca starch, free from off or objectionable odours

<b>Physical</b>	Foreign Material: Critical-metal, glass, wood, stones, hard plastic, nuts, live infestation, rodent droppings	Absent	<b>Chemical</b>	Ash	0.110
	Foreign Material: Major-pliable plastic, fibres, strings			Moisture	13% max
	Particle Size passing through 100-micron mesh			Whiteness	92% min
				pH	5.0 - 7.0
				Sulphur Dioxide	10 ppm max
				Viscosity	700 BU min
				Residue (Pulp)	0.2% max
				Starch	85% min

<b>Microbiological</b>	Total Plate Count	20,000 cfu/g max
	Yeast & Mould	250 cfu/g max
	E. coli	<10 cfu/g or <3 MPN/g
	Coliform	<10 cfu/g or <3 MPN/g

<b>Sulphates</b>	10mg/kg max		
<b>Quarantine Treatments</b>	None		

#### STORAGE / SHIPPING

<b>Shelf Life</b>	24 months from manufacture when stored under correct conditions
<b>Storage</b>	Store in a clean, cool, dry area away from sunlight and free from rodent and insect infestation
<b>Packaging</b>	25kg Multiwalled paper bag
<b>Units Per Pallet</b>	40
<b>Pallet Weight</b>	1050 kg

Approved by

Y. Ryan – Version 2. 10/2023

