

PRODUCT DATA SHEET

WHEAT STARCH, food grade 'Windmill' brand

Physical/ Chemical Analysis

Appearance	: white to off-white powder
Protein	: 0,35 % max.
Moisture	: 14 % max.
Ash	: 0,2 % max.
Fat	: 0,1 % max.
pH	: 5,0 – 7,0
SO ₂	: 20 mg/Kg max.
Viscosity	: 300 BU min.

Microbiological Analysis

Total Count	: max. 10.000 CFU / gram
Yeast	: max. 500 CFU / gram
Moulds	: max. 500 CFU / gram
E.Coli	: < 10 CFU / gram
Salmonella	: absent in 25 gram

Shelf life

12 months after date of production, in closed packing.

Storage Conditions

In dry and cool place (preferably below 15°C.), off ground, away from chemicals and odorous materials.

The information given is based on laboratory and field experience. It is set in good faith for guidance only. Our products are sold without any warranty whatsoever whether expressed or implied. Users should conduct their own tests in order to determine for themselves the suitability of our products for their particular purposes