

Maisquellstärke Walze

Product specifications

Hydrothermic pregelless starch of maize starch by drum dryer

Sensory: white powder

Contents

99,97 % maize starch

0,03 % ascorbylpalmitate (E304)

0,0025 % citric acid (E330)

Quality

Foodstuffs and Feedstuffs Act (LFGB); Maximum quantities of mykotoxins Decree (MHmV); Maximum quantities of residues Decree (RHmV); The product is not subject to labelling according to Decree (EU) 1829/2003 and Decree (EU) 1830/2003

Nutritional values per 100 g

Energy	366 Kcal		
	1557 KJ		
Protein	0,5 g	Roughage	1,1 g
Phenylalanine	0,0 g	Minerals	0,2 g
Fat	0,1 g	Sodium	2,123 mg
Saturated fatty acids	0,0 g	Potassium	7,430 mg
Mono unsaturated fatty acids	0,0 g	Calcium	2,123 mg
Polyunsaturated fatty acids	0,0 g	Phosphorus	3,184 mg
Carbohydrates	90,9 g	Iron	0,531 mg
Mono- / Disaccharides	0,0 g	Water	7,2 g
Polysaccharides	90,9 g		

Chemical and physical specifications

Test		min.	max.	Unit
Sieve >500µm	AA~QS010		2,00	%
Sieve >315µm	AA~QS010		8,00	%
Viscosity (20g)	AA~QS074	1800,00	3000,00	mPas
Density (100ml)	AA~QS006	350,00	480,00	g/l
Moisture (130°C)	AA~QS011	4,00	9,00	%
pH (5g)	AA~QS057	5,00	7,50	
Water absorption (3g)	AA~QS075	7,00	9,00	ml
Gluten	AA~QS113		2,00	mg/100g

Microbiological specifications

Test		max.	Unit
Aerobic plate count	AA~QS088	1000	/g
Yeasts	AA~QS089	10	/g
Mould	AA~QS089	10	/g
Enterobacteriaceae	AA~QS091	10	/g
Coliforms	AA~QS090	10	/g
Escherichia coli	AA~QS095	negative	/g
Salmonella	AA~QS101	negative	/25g

Other

Packaging: see packaging data sheet

Guaranteed minimum shelf life: 12 months under normal conditions (20°C, 55% relative humidity)