



STÄRKINA NATURAL PRODUCT DATA SHEET

Dehydrated potato starch (Amylum solani)

PRODUCT DESCRIPTION

- STÄRKINA 20.014 is a native potato starch which has been dehydrated to a moisture content of max. 6,0 %.
- Appearance: white, free-flowing powder
- Odour, taste: specific, pure
- INCI: solanum tuberosum starch
- CAS Number: 9005-25-8
- EC Number: 232-679-6

ANALYSIS DATA

- | | | method |
|----------------------------|-----------------|----------------|
| • Loss on drying: | max. 6,0 % | ISO 1666 |
| • Sulphate ash (at 800°C): | max. 0,6 % i.s. | EP 2.4.14 mod. |
| • pH-value (20%): | 5,0 – 8,0 | 20% slurry |

MICROBIOLOGY

- | | | |
|---|----------|-------------------|
| • Total plate count (/g): | max. 100 | ISO 4833-1 |
| • Yeasts (/g): | max. 20 | ISO 7954 |
| • Moulds (/g): | max. 20 | ISO 7954 |
| • E. Coli (/g): | neg. | ISO 16649-2 |
| • Pseudomonas aeruginosa (/g): | neg. | Pharm.Eur. 2.6.13 |
| • Enterobacteria (/g): | neg. | ISO 21528-1 |
| • Salmonella (/25g): | neg. | ISO 6579-1 |
| • Gram negative bacteria (/g): | neg. | AV 092 (internal) |
| • Coagulase-positive staphylococcus (/g): | neg. | Pharm.Eur. 2.6.13 |
| • Candida albicans (/g) | neg. | ISO 18416 |

STORAGE AND MINIMUM SHELF-LIFE

- When stored under dry conditions (i.e. max. 70 % relative humidity): min. 60 months.

PACKING

- In multiply paperbags of 25 kg with PE-lining (1 pallet = 30 bags = 750 kg)

CUSTOMS TARIFF NUMBER

- 1108 1300

Above stated information is indicative only and no responsibility can be assumed. Recommendation is made to check suitability of our product by doing tests on your own.