

MOULDING MAIZE STARCH

DEFINITION :

MAIZE STARCH containing a food grade mineral oil,
for moulding process in confectionery.

CAS n° : 9005-25-8

EINECS : 232-679-6

SPECIFICATIONS :

* PHYSICO-CHEMICAL VALUES

APPEARANCE		White to off-white powder, with a natural tendency to lumping.
ODOUR		Neutral.
LOSS ON DRYING	MCL	13 % max.
PROTEIN CONTENT	MCL	0.4 % max.
CELLULOSE CONTENT	MCL	0.1 % max.
ASH	MCL	0.2 % max.
pH IN SUSPENSION	MCL	4.5 - 6.0
SO ₂	MCL	50 ppm max.
HEAVY METALS	MCL	5 ppm max.

* MICROBIOLOGICAL VALUES

- TOTAL COUNT	MMC	20 000/g max.
- YEASTS	MMC	250/g max.
- MOULDS	MMC	500/g max.
- E. COLI	MMC	Absent in 1 g
- SALMONELLAE	MMC	Absent in 10 g

TYPICAL VALUES :

FATS CONTENT	MCL	0.1 % approx.
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MCL, MMC : ROQUETTE Methods

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STORAGE :

standard packaging : 25 or 50 kg paper bag.

Minimum durability date = manufacturing date + 24 months.

Expiry date = manufacturing date + 5 years.

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