



## Ficha Técnica

### 1343 - ALMIDON DE TAPICOA

- TAPIOCA NATURAL is a native tapioca starch with low plate count.
- INCI Name: Tapioca Starch
- CAS No.: 9005-25-8
- Appearance: white to off-white free flowing powder
- Odour/Taste: neutral, pure

#### ANALYSIS DATA

- Moisture: max. 7,0 % ISO 1666
- pH-value: 4,5 – 7,0 10% slurry
- Ash (in s.): max. 0,5 % 650 °C
- Sieve analysis: max. 1,0 % > 45µ air jet sieve

#### MICROBIOLOGY

- Total plate count: max. 100/g ISO/Pharm. Eur.
- Yeasts: max. 20/g ISO/Pharm. Eur.
- Moulds: max. 20/g ISO/Pharm. Eur.
- Enterobacteriaceae: negative/g ISO/Pharm. Eur.
- E. coli: negative/g ISO/Pharm. Eur.
- Staphylococcus aureus: negative/g ISO/Pharm. Eur.
- Pseudomonas aeruginosa: negative/g ISO/Pharm. Eur.
- Salmonella: negative/25g ISO/Pharm. Eur.

#### NATURALITY

- Low bacterial count by heat treatment and not by gamma sterilization.

#### PACKAGING

- In multiply paper bags of 25 kg on pallets of 750 kg each

#### CUSTOMS TARIFF NUMBER

- 1108 1400

#### STORAGE AND SHELF-LIFE

- If properly stored under dry conditions (max. 70 % relative humidity): 60 months

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.