

Technical Specification: MC 1425 – Potato starch 25kg

Customer Product Specification **MERITENA 400**

Definition

This product is a native potato starch for food applications. It appears as a fine white powder with neutral odour and taste. It is insoluble in water <50 °C and insoluble in organic solvents.

Characteristics

Test		Unit of measure	Specification range	Typical value	Method	
Moisture	(*)	%	18,0 - 20,5		Oven	103
Sulfites (SO ₂)	(*)	mg/kg	<= 10		Iodine titration	904
pH - 20 % (w/v)	(*)		6,0 - 8,0		pH-meter	923
Black points		mg/kg	<= 5,0		Visual	601
Total mesophylic count (n/g)		n/g	<= 10000		ISO 4833:2003	1920
Yeasts (n/g)		n/g	<= 100		ISO 7954:1987	1921
Moulds (n/g)		n/g	<= 250		ISO 7954:1987	1921
GMO status	(*)		Not Genetically Modified			
Botanical origin	(*)		Potato			

The characteristics indicated with (*) are reported on the Certificate of Analysis/Conformity.

Collaborators from our Customer Service Center and our Account Managers are at your disposal for all questions relating to our products and services.

In the case of deliveries already planned, mutually agreed changes to these Customer Product Specifications will be applied within a maximum time-frame of 5 working days.

Shelf life

Total product shelf life of bulk delivered material is 12 months after production date if stored under recommended storage conditions.

Total product shelf life in unopened packaging is 5 years after production date if stored under recommended storage conditions. It is printed as 'Best before date' on the packaging.

Storage conditions

Store in a well ventilated, clean and dry environment, away from odorous materials, at < 60 % relative humidity at ambient temperature. Avoid pressure on the bags. The pallets must not be piled up too high.

Labeling

Advised labeling: Potato starch.

General information

This product complies with the requirements of legislation in force in the EU on foods and food ingredients. These include regulations on labeling, hygiene, additives, contaminants and pesticides.

Validation

(Electronically) Created by:	(Electronically) Validated by:
AA Quality	Quality department
Date: 23/09/2022	Date: 23/09/2022
Version Number	V09.2022