



MAISITA 9040 PRODUCT DATA SHEET

Heat-treated corn starch

GENERAL DESCRIPTION

- MAISITA 9040 is produced by mashing, washing and drying of corn followed by heat-treatment to reach a low plate count.
- INCI Name: zea mays (corn) starch
- CAS No.: 9005-25-8
- Appearance: white to yellowish, floury powder
- Odour: pure, specific

ANALYSIS DATA

- | | | |
|-----------------|--------------------|---------------|
| Moisture: | max. 7.0 % | ISO 1666 |
| Ash (in s.): | approx. 0.5 % | 650°C |
| pH-value: | 4.5 – 7.0 | 10% slurry |
| Sieve analysis: | max. 0.5 % > 63 µm | air jet sieve |

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 (/25 g): | 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 |

NATURALITY

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

CERTIFICATION

- MAISITA 9040 is in conformity with the BDIH-Standard and the COSMOS-Standard.

**STORAGE AND SHELF LIFE**

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

PACKAGING

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

CUSTOMS TARIFF NUMBER

- 1108 1200

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.