



MAISITA 9060 PRODUCT DATA SHEET

Organic heat-treated corn starch

GENERAL DESCRIPTION

- MAISITA is produced by mashing, washing and drying of organic 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, taste: pure, specific

ANALYSIS DATA

- Moisture: max. 7.0 %
- Ash: approx. 0.5 % in s. (in substance)
- pH-value: 4.5 – 7.0
- Sieve analysis: max. 0.5 % > 45 µm

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 |



ORGANIC CERTIFICATE

- MAISITA 9060 is produced out of organic corn which complies with the current legal requirements of the European Union.
- AGRANA is supervised by Austria Bio Garantie, which has the check number AT-BIO 301.
- MAISITA 9060 is NOP recognized via the EU-NOP Equivalency Arrangement.
- Cosmetic ingredient certified by IONC GmbH as 100% organic according to **COSMOS-standard**, available under <https://www.ionc.info/en-gb/cosmos-standard>.



**COSMOS
CERTIFIED**

NATURALITY

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

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.