



TAPIOCA NATURAL PRODUCT DATA SHEET

Native tapioca starch

GENERAL DESCRIPTION

- 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: specific, 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 (/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 |

CERTIFICATION

- TAPIOCA NATURAL is in conformity with the BDIH-Standard and the COSMOS-Standard.

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.