



## TAPIOCA STER PRODUCT DATA SHEET

### Native tapioca starch

#### GENERAL DESCRIPTION

- TAPIOCA STER, irradiated 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. 15,0 %                           | ISO 1666        |
| • pH-value:        | 4,0 – 7,0                             | 10% slurry      |
| • Ash (in s.):     | max. 0,5 %                            | 650 °C          |
| • Sieve analysis:  | 99,9% minimum<br>through 160 µm sieve | 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. |
| Salmonella:        | negative/25g                          | ISO/Pharm. Eur. |

#### STERILIZATION

- Low bacterial count by gamma sterilization.

#### PACKING

- 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: min. 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.