



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, 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: max. 100/g
- Yeasts: max. 20/g
- Moulds: max. 20/g
- Enterobacteriaceae: negative/g
- E. coli: negative/g
- Staphylococcus aureus: negative/g
- Pseudomonas aeruginosa: negative/g
- Salmonella: negative/25g

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.