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## PRODUCT SPECIFICATION

This specification describes a product supplied but not manufactured by Bacarel & Co Ltd.

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PRODUCT: Native Potato Starch (Edible Grade)

**Appearance:** Fine white powder, no visible specks.

**Physical:** Maximum 0.1% retained on a 150 Micron seive  
Bulk Density 820 g/l +/- 2%

**Analytical:**

Fibre	Max 2.0%
Protein	Max 0.1%
Ash	Max 0.35%
Moisture	19% +/- 1.5%

**Chemical** pH 6.5 - 8.5 (1 : 2 / Starch : water)

**Microbiology:**

TVC	Max 10,000/g
Yeasts and Moulds	Max 500/g
Coliforms	<10/g
Salmonella	Not present in 25 g
E Coli	Not present in 1 g
B cereus	Maximum 100 / g
Staph. Aureus	Not present in 10g

### Other Parameters

RVA cold swelling	Not present
RVA Pasting Viscosity	1000 to 1500 cp
DVS method	Moisture content at 75% Relative humidity at 10 min 22.5 +/- 0.5%
DVS method	Moisture content at 98% Relative humidity at 75 min 30 +/- 1%

**Packaging:** Bulk or 1,000 kg Bags