

	NATIVE MAIZE STARCH PRODUCT SPESIFICATION		Document No	TT.KK.SP.01
			Effective Date	11/3/2022
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Product Definition:			
Definition	:	It is an odourless, white powder product which is obtained from corn as using wet milling and physical methods.	
Chemical Name of Product	:	Carbohydrate / Starch	
Chemical Properties:	Min.	Max.	Method
Moisture [%]	: 9.0	12.5	Oven at 130°C, min 3 hrs
Protein [%]	: -	0.40	Kjeldahl (N x 6.25) on cp
Sieve Analysis > 150 µm [%]	: -	1.0	Vibrational sieving.
pH	: 5.00	7.00	Calibrated pH-meter
SO ₂ [ppm]	: -	10.0	Titration with I ₂
Ash [%]	: -	0.3	Muffle Oven at 525°C, 2 hrs
Insoluble ash in HCl, [%]	: -	0.1	With %10 HCl solution on ds
Acidity [%]	: -	0.025	Titration with 0.01M NaOH solution
Color	:	White	
Microbiological Analysis:	Min.	Max.	Method
Total mesophilic aerobic bacteria [g]	: -	10000	3M Petrifilm Method
Mold [cuf/g]	: -	500	3M Petrifilm Method
Yeast [coloni/g]	: -	500	3M Petrifilm Method
E.Coli [cfu/g]	:	None	3M Petrifilm Method
Fecal Coli	:	None	External Lab*
Salmonella	:	None	External Lab*
Staph.aureus	:	None	External Lab*
Contaminant Information: Comply with the requirements of the Regulation (EC) 1881/2006 and the Turkish Food Codex Microbiological Criteria Regulation.			
Physical Properties:			
Physical State	:	Solid	
Solubility in water (<50°C)	:	Not soluble.	
Density (25°C, g/cm ³)	:	~ 0,60 (bulk density)	

*Accredited method is preferred

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Storage and Filling:

Storage	: It should be stored in physically suitable packages, away from chemicals and odorous substances, in cool and dry conditions.
Filling	: Filling must be in hygienic area
Shelf Life	: Two years after production date.

Usage Area:

Food Industry: Used for basic food.

Paper Sector: Both in mass formation and gluing the surface and with the property of providing strength

Textile Sector: It is used for providing elasticity and strength for thread

Allergen Information: No Allergen material.

GMO Information: Non-GMO Material.

Distribution Conditions:

Product label Info must be on the package.

The product must be in line with the standart product specification.

The package must be in good conditions.

Transportation must be in the proper conditions not to create any physical, chemical and microbiological effects on the product.

Labelling Data:

Product name, ingredients, Product quantity, Production date, Lot No, Company name and address, Best Before.

Packaging:

25 kg bag or big bag

Producer:

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