

Technical DataMaize Starch Powder (C₆ H₁₂ O₆)_n White / Creamish White Powder**Analysis**

| | Minimum | Maximum |
|--|-------------------------------|----------------|
| Form | White to Creamish Fine Powder | |
| Moisture(%) | 11% | 15 |
| Carbohydrates Content(%) | 99% | |
| Protein(%) | 0.3% | 0.5 |
| Fibre (%) | - | 0.03% |
| Sulphated Ash(%) | - | 0.20% |
| Fat (%) | - | 0.25 |
| Viscosity of 5% Paste at 75°C on Brookfield Viscometer | 700cp | 900cp |

Suggested Microorganism Standards

| | | |
|-------------------|--|--------------|
| Total Plate Count | - | 1000 cfu/gm |
| Moulds | - | <20 cfu / gm |
| Yeast | - | <20 cfu / gm |
| Coli Forms | - | Absent |
| E-Coli | - | Absent |
| Salmonella | - | Absent |
| Particle Size | Passing through 90 mesh Retention on 100 mesh | 0.4% |