

NATIVE WHEAT STARCH

Specification code NWS/1/PB Date

30/07/2021

Product description		Physical chemical analysis	
Description	Native wheat starch for use in the food industry.	Moisture	Max. 13 %
Taste and sme	Specif, pure	pH value:	5.0 - 7.0
Appearance	Pure white, fine powder	Ash	approx. 0.2 %
		Raw protein	Max. 0.35 %
Nutritional analysis (approximately per 100g)		Microbiological analysis	
Energy	1 500 kJ / 358	Total count	Max. 10 000/g
Fat	< 0.5 %	E Coli	Absent
Carbohydrates 88		Salmonella	Absent
Dietary fibres 1.4		Yeasts and Molds	max. 100/g and max. 250/g
Others specs		Our certificates	
Allergens	Product is free from allergens.		
GMO	The product does not contain and has not been produced from genetically modified	Agents and Brokers	GMP+
Storage	When stored under dry conditions (i.e. 70 % relative humidity) and protected from heat: approx. 60 months.	P 1 1	· 1 11 vr 1 · 1
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