



**WHEAT STARCH
Typical Product Specification**

Typical Compositional Analysis	Specification
Colour	Brilliant White
Moisture	11.0
Protein, (Nx5.7)%, max	0.3
pH, 10%, slurry	6.0
Granulation thru 100 USBS, %	95
Bulk Density packed, lb/ft ³	39
Bulk Density loose, lb/ft ³	29

Microbiological Analysis	Limits
Standard Plate Count/g	5000/g max
Yeast and Mold	500/g max
E. coli	Negative in 0.1g
Salmonella	Negative in 25g
Staphylococci	Negative in 0.1g