



1. Identification of Substance

Product	:	Corn Starch Powder (Food Grade)
Packing	:	50 kgs. or 25 kgs. HDPE bag packed with Liner.
Shelf Life	:	2 years from the date of manufacture.
Storage & Preservation	:	To be stored above the ground in a clean and hygienic place, away from humidity and direct sunlight. Maintain ambient temperature.
Intended Use	:	To be used as a thickener, bulking agent & stabilised in various food applications.
Sampling Plan	:	As per guideline HL/QC/FG-SMP/01

2. Physical & Chemical Parameters

Parameter	Specifications	Method of analysis
Description	Light creamy to white color fine powder. Odorless, free from adulterants, fermented smell, musty dirt & Extraneous matter.	Visual Inspection
Identification	Dark Blue color produced with iodine solution.	Visual Inspection
Solubility	Practically insoluble in cold water.	Physical Test
Moisture (% w/w)	$\leq 12.0 \%$	AOAC 926.12
Protein (% on DB)	$\leq 0.50 \%$	IS 4706 Part -II 1978
pH (10% Aqueous solution)	4.50 % to 7.00%	IS 4706 Part -II 1978
Hydrolysable starch (% on DB)	$\geq 98.0 \%$	IS 4706 Part -II 1978
Total ASH (% on DB)	$\leq 0.25 \%$	IS 4706 Part -II 1978
Viscosity of 5% paste at 75° C 20 r p m in Brookfield Viscometer	≥ 1200 cp.	AOAC 967.16-1968
Sulphur Dioxide ppm	≤ 70 ppm.	IS 4706 Part -II 1978
Free Acidity (ml of 0.1 N NaoH/100 gms)	≤ 40 mL.	IS 4706 Part -II 1978

Document: Technical Data Sheet

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H.L. Agro Products Pvt. Ltd.



Petroleum Hydrocarbons Extractable matter (% on DB)	$\leq 0.25 \%$	ISO 3947:1977
Cold water soluble (%on DB)	$\leq 1.0 \%$	ISO 941:1980
Sieve Analysis retention % w/w on (100#)	$\leq 2.0 \%$	ISI : SP :18 (Part II)

3. Microbiological Parameters

Parameter	Specification
Total Viable Count (TVC)	≤ 1000 CFU/gm.
Yeast and Mould	≤ 100 CFU/gm.
E. coli	Absent /10 gm.
Salmonella	Absent /25 gms.