

Pea Starch

Cat. No. COP15 Lot. No. (See product label)

SPECIFICATION

Product Overview	Good cohesion, stable gelatinized degree, strong adhesion and high burnish and brightness.
Appearance	White with crystal luster
Odor	Natural flavor and taste of the product.
Protein (dry matter)	≤0.5%
Aflatoxin B1	≤5.0ug/kg
Moisture	≤14.0%
Ash(dry matter)	≤0.5%
PH	5.0-8.0
Lead	≤0.5mg/kg
Arsenic	≤0.3mg/kg
Mold	≤50cfu/g
Yeast	≤50cfu/g

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E.coli	≤30MPN/100g
SO2	≤30mg/kg
Particle Size	≥99% (Through a 100 mesh tyler)
Total plate count	≤1000cfu/g
Whiteness, blue reflectance at 457nm	≥99.0%
Application	The product can be widely applied to baby nutritious foods, cornmeal, pastry, bread, chocolate, ice-cream, etc., and can also be widely used in pet foods.

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