

Native Tapioca Starch

Extra white super high grade, ISI certified

Description

Natural tapioca starch, unmodified, free flowing white powder

Specifications

		VSIL	Market
1. Moisture	%	14 max	14
2. Viscosity*	cps	<i>min</i> 1000 ¹	500 – 600 ²
3. Starch Content (on dry basis)	%	98 min	94 max
4. Ash Content	%	0.30 max	1.00 min
5. Acid Insoluble (Sand & Silica)	%	0.10 max	0.50 min
6. Protein	%	0.30 max	0.30 max
7. Fibre	%	0.50 max	2.00 min
8. pH		5.5 – 7.0	5.5 – 7.0
9. Brightness (against MgCO ₃)	%	95 min	85 - 90
10. SO ₂ (Sulphur <i>di</i> Oxide)	ppm	100 max	not-tested
11. Cold water solubility	%	1.00 max	3.00 min

* Brookfield Viscometer at 50° C in 5% solution, rpm-10, Spindle No.2, Viscometer Model: RVDV II+; Viscosity is measured after the starch slurry is sieved through 200 mesh screen

Applications

- | | |
|----------------------------------|-------------------------------|
| 1. Paper Industries | 7. Detergent. |
| 2. Textile Industries | 8. Sorbitol |
| 3. Adhesives | 9. Citric Acid |
| 4. Fast Food (noodles, macaroni) | 10. Glue Industry |
| 5. Confectioneries, Biscuits | 11. Oil Drilling up to 100°C |
| | 12. Liquid Glucose, Dextrose, |
| 6. Malto-Dextrine | Fructose |
| | 13. Yellow & White Dextrin's |

Packing

Packed in 25/50 Kg PP bag / multiply Paper Bag / Paper & PP Combined bag and 800 Kg Jumbo Bag (PP).

Shelf life

One year from the date of packing.

Note

This data sheet is based upon our standard methods of analysis and process parameters. However, we can customize product as per buyer's needs.