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	*min* 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 *di* 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
2. Textile Industries
3. Adhesives
4. Fast Food (noodles, macaroni)
5. Confectioneries, Biscuits
6. Malto-Dextrine
7. Detergent.
8. Sorbitol
9. Citric Acid
10. Glue Industry
11. Oil Drilling up to 100°C
12. Liquid Glucose, Dextrose, 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.

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