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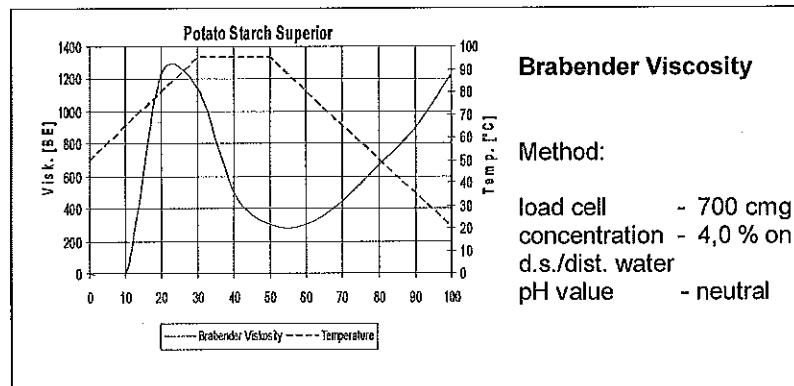
## Potato Starch Superior

### Product Details

Colour:		white
Taste and odour:		neutral
Moisture:	max.	20.0 %
For special applications:		dried qualities e.g. 14.0 / 12.0 / 10.0 / 8.0 / 6.0 and 4.0 %
Crude protein:	max.	0.13 % on d.b.
Crude fat:		traces only
Ash:	max.	0.5 % on d.b.
Sulphur dioxide:	max.	10 ppm
pH value:		approx. 7.0

### Specific functional properties

During boiling Potato Starch Superior yields very viscous, transparent solutions with a long structure. During cooling and storing a certain turbidity and increase of the viscosity starts. By strong shear force and in the pH range of 5 and below viscosity decreases.



### Application

Potato Starch Superior is a universal binder and thickener for many applications in the food industry, e.g.

- sauces and soups
- canned vegetables
- convenience food
- meat products
- potato products
- snacks
- ready flours





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For dry soups and other powdery food products preferentially Potato Starch Superior with a maximal moisture of 8.0 % or 6.0 % is used to improve the shelf life and flowability.

For various bakery and confectionery applications Potato Starch Powder can be applied as a dusting powder with good free flowing and anti-caking properties.

## Storage

Store cool and dry in closed packaging; shelf life 60 months from date of manufacturing.

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**POTATO STARCH SUPERIOR U.S.A.-Food**  
 native Potato Starch

NUMBER OF MEASUREMENT

A0001 **Moisture** max. 20,0 %

A0102 **Lightness variable (L\*)** min. 95,0

A0300 **pH-value** 6,0 - 8,0

V2035 **Brabender Viscosity, Peak** min. 1000 BU

Bacteriological

M0004 **Total viable count** max. 10.000 cfu/g

M0104 **Yeast & Moulds** max. 100 cfu/g

M0209 **E. coli** not detectable/1 g

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MEASURING METHOD

A0001	<i>Moisture</i>	Apparatus: surface dryer
A0102	<i>Lightness variable (L*)</i>	Apparatus: Chroma-Meter CR 310 or CR 400/410
A0300	<i>pH-value</i>	Preparation: 1:1,5 (with dist. water)
V2035	<i>Brabender Viscosity</i>	Weight- in quantity : $\frac{4 \% \times 450 \text{ g}}{100 \% - (\text{moisture} + 4\%)}$ product + 450 mL dist. water Cooking temperature : 94 °C Cooking time : 10 minutes Apparatus : Brabender Viskograph E Load cell : 700 cmg Stirrer : pin-style stirrer
<u>Bacteriological</u>		
M0004	<i>Total viable count</i>	analogous U.S. FDA
M0104	<i>Yeast &amp; Moulds</i>	analogous U.S. FDA
M0209	<i>E. coli</i>	analogous U.S. FDA