



Chemical and Microbiological Analysis of the Wheat Starch

Item	Property	Value
1	Color	White
2	Solubility	Not soluble in coldwater and organic solvent
3	Residue on No.100 sieve	<% 10
4	Moisture	% 8-11
5	Ash content in dry matter	% 0.23
6	Acid insoluble ash in dry matter	% 0.03
7	PH	5 - 7
8	Acidity	2 - 3
9	Protein in dry matter	<% 0.5
10	Total Bacteria Count	max. 10000 c/g
11	Mold & Yeast	max 700 c/g
12	E. coli	Negative
13	Salmonella	Negative