

MSP Potato Starch

DESCRIPTION

MSP Potato Starch is a food-grade unmodified potato starch processed from starch recovered at potato processing facilities. Potato starch is a white free-flowing starch with high cooked viscosity, a long texture and clear paste. The product is free from odor and flavor.

APPLICATIONS

- Extruded Snack Food
- Processed Meats
- Baked Goods
- Anti-caking Formulations
- Noodles
- Pet Food

SPECIFICATIONS

	<u>Acceptable Range</u>	<u>Method</u>	<u>Reference</u>
Analytical			
Moisture	16-20%	MSP 05-02.4	
pH	6.0-8.0	MSP 05-02.1	CRA B-44-1 USP Monograph - Starch
Ash	< 0.5%	MSP 05-02.2	CRA B-8-1
Particle Size	< 1.0% on a US100	MSP 05-02.3	
Microbiological			
APC	< 10,000 cfu/g	MSP 05-03.1	AOAC Method 990.12
Yeast	< 250 cfu/g	MSP 05-03.2	AOAC Method 997.02
Mold	< 250 cfu/g	MSP 05-03.2	AOAC Method 997.02

KOSHER CERTIFICATION



PACKAGING

		<u>Quantity per Pallet</u>
25 KG	3-ply Kraft polyethylene lined bags	1 MT
50 LB	3-ply Kraft polyethylene lined bags	2,500 LBS
1 MT*	Super sacks	1 Super sack

*Quantity per bag can be adjusted upon contracted customer request.

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NUTRITIONAL SPECIFICATIONS

	<u>Typical Sample</u>
Moisture	17%
Calories	3.31 kcal/g
Total Carbohydrates	82.3%
Fat	0.2%
Protein	0.3%
Nitrogen	0.03%
Calcium	< 0.1%
Iron	< 0.01%
Magnesium	< 0.1%
Phosphorous	< 0.1%
Potassium	< 0.1%
Sodium	< 0.1%
Zinc	< 0.01%

SHELF LIFE

Three (3) years from date of manufacture.