



Standard Food Grade Native Tapioca Starch Specification

Test Item	Analysis Method	Standard	Unit	Limit
Starch Content	<ul style="list-style-type: none"> AOAC (2012) 920.44 	85	%	Min
Moisture Content	<ul style="list-style-type: none"> 5g Sample 130°C 10 Min 	13	%	Max
pH Level	<ul style="list-style-type: none"> 40g Sample 60g Water 	5 – 7	pH	-
Conductivity	<ul style="list-style-type: none"> 40g Sample 60g Water 	200	µS/cm	Max
SO2	<ul style="list-style-type: none"> Titration 	30	ppm	Max
Whiteness	<ul style="list-style-type: none"> Kett Electric 	90.00	%	Min
Pulp	<ul style="list-style-type: none"> 50g/ 325 mesh 	0.2	ml (m3)	Max
Residue	<ul style="list-style-type: none"> 300g/ 325mesh 	0.20	%	Max
Particle Size/ Finest	<ul style="list-style-type: none"> 100g sample 150 Micron 100 Mesh 	95	%	Min
Viscosity	<ul style="list-style-type: none"> Bar bender 	650	BU	Min
Ash	<ul style="list-style-type: none"> 600°C /4hr 	0.2	%	Max

Remarks: Shelf Life 2 Years, “TWIN LEAF Brand” Tapioca Starch Label

