

GEM OF THE WEST TAPIOCA STARCH

Description

Gem of the West Tapioca Starch is a food grade starch refined from Cassava. Tapioca starch is a high viscosity starch known for its bland flavor and smooth texture.

Typical Chemical Properties

Moisture	13.0%
Protein (N X 5.7)	0.015%
Ash	0.20%
Starch	85% Minimum
Fat	0.25%
Acidity/Kgm	1.5 ml N2OH
Pulp	.15 ML Maximum
pH	5.0 – 7.0

Brabender Viscosity

Pasting temperature	60-69 [∞] C
Peak viscosity	500 minimum

Screen Analysis

15 min Ro-tap	
Thru U.S. # 100	99.0% minimum
Thru U.S. #140	95.0% minimum

Physical Properties

Color	Whiteness 92% Minimum
Flavor	Acceptable
Odor	Acceptable

Microbiologicals

Total Bacteria	50,000/g maximum
Mold	100/g maximum
Yeast	100/g maximum
Coliforms	10/g maximum
Thermophilic Spore Counts	
Total Thermophiles	150/10g maximum
Flat Sours	75/10g maximum

Packaging and Storage

Store in a cool, dry place.

Product of Thailand



MANILDRA
Group USA