

Birmingham Industries Ltd. Starch & Starch Derivatives

	Maize Starch - Food Grade	Doc No.	SPC/QAD/M/007
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Physical and Chemical Test

S. No	Parameters	Limits	Procedure
1	Appearance	White, Free Flowing Powder	Visual Examination
2	pH of 10% Slurry	4.5 – 7.0	MOA/QAD/C/003
3	Moisture Content	12.0% Max	MOA/QAD/C/009
4	Viscosity of 5% solution in Brookfield viscometer measured @50°C sp2, 20 rpm(on DB)	1400 Cps Min	MOA/QAD/C/010
5	Viscosity of 2% solution in Red Wood No.1 viscometer, measured at 75°C(on DB)	34 sec Min	MOA/QAD/C/010
6	Fibre Content (100 gram)	0.5 ml Max	MOA/QAD/C/011
7	Particle Retention on 100 mesh	1.0% Max	MOA/QAD/C/012
8	Ash Content (on DB)	0.2% Max	MOA/QAD/C/013
9	Sulphur Dioxide	50 ppm Max	MOA/QAD/C/014
10	Brightness	90.0% Min	MOA/QAD/C/015
11	Protein Content (on DB)	0.450% Max	MOA/QAD/C/024
12	Free Acidity	4.0 ml Max	MOA/QAD/C/026
13	Petroleum Extractable Matter	0.25% Max	MOA/QAD/C/033
14	Acid Insoluble Ash	0.05% Max	MOA/QAD/C/041
15	Alcoholic Acidity @90% Alcohol	2.0 ml Max	MOA/QAD/C/045
16	Starch content (on DB)	98.0% Min	MOA/QAD/C/044

Microbiological Test

S. No	Parameters	Limits	Procedure
1	TPC	10000 cfu Max	IS 5402-2012
2	Coli forms	100 cfu Max	IS 5401-2012 Part -1
3	Yeast and Mold	200 cfu Max	IS 5403-1999 RA-2009
4	E coli	Absent	IS5887-1976-RA 2009
5	Salmonella	Absent	IS 5887-1999 RA-2009

Reference: IS 4706:1978 Chemical Testing, prevention of food adulteration rule -1956

Prepared By	Approved By
SPAC Internal Lab.	Birmingham Industries QC - Dr. Vandhana Nalli