


Birmingham Industries Ltd. Starch & Starch Derivatives

	Tapioca Starch – Food Grade	Doc No.	SPC/QAD/T/003
		Doc Date	01.11.2019
		Rev No.	0
		Rev Date	01.11.2019
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Physical & Chemical Test

S. No	Parameters	Limits	Procedure
1	Appearance	White, Free Flowing Powder	Visual Examination
2	pH of 10% Slurry	5.0 – 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, 10 rpm(on DB)	1500 Cps Min	MOA/QAD/C/010
5	Viscosity of 2% solution in Red wood No.1 viscometer, measured at 75°C(on DB)	50 sec Min	MOA/QAD/C/010
6	Fibre Content (100grams)	0.5 ml Max	MOA/QAD/C/011
7	Sieve retention on 100 mesh	1.0% Max	MOA/QAD/C/012
8	Ash Content	0.2 % Max	MOA/QAD/C/013
9	Sulphur dioxide	50 ppm Max	MOA/QAD/C/014
10	Brightness	93.0% Min	MOA/QAD/C/015
11	Free Acidity	1.5 ml Max	MOA/QAD/C/026

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 Rules -1956

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