



# CAN AM INGREDIENTS, INC.

MGMT SYS. ISO 9001:2000 REGISTERED

510 Queens Quay West • Toronto, Ontario • M5V 3K8

## WHEAT STARCH – Specification

### GENERAL DESCRIPTION

A highly refined, unmodified food grade wheat starch. Possessing the unique character of wheat starches, ideal for use where delicate texture, flavour and light colour are important.

### PRODUCT CHARACTERISTICS

- Gelatinizes at low cooking temperatures.
- Forms delicate and smooth-textured cooked pastes.
- Produces soft, tender and opaque gels.
- Exceptionally white in colour.

### SUGGESTED APPLICATIONS

- Breakfast Cereals
- Bakery Mixes
- Noodles and Dumplings
- Soups and Sauces
- Dusting Powder

### PACKAGING

25 kg Multiwall, polylined paper bags

### TYPICAL COMPOSITIONAL ANALYSIS – Dry Basis

Moisture	11.0
Protein, (Nx5.7)% max.	0.4
PH, 10%, slurry	6.0
Ash, %, max.	0.4
Fibre, %	0.5
Fat, EE, %	1.0

### MICROBIOLOGICAL ANALYSIS – Maximum

Standard Plate Count	10 000/g
Yeast & Mold	1 000/g
E.Coli	negative in 0.1
Salmonella	negative in 25 g
Staphylococci	negative in 0.1g

### TYPICAL PHYSICAL PROPERTIES

Colour	Brilliant White
Granulation:	
Thru 120 USBS, %	95
Bulk Density: packed, lb/ft(3)	39
Loose, lb/ft(3)	29

### STORAGE

Wheat Starch is hygroscopic and may absorb moisture and odors. Has a shelf life of 3 years if properly stored in a cool dry place.