

AMISOL 50500 - Code: 05040005
Industrial Grade Acid modified Corn Starch

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Moisture, %	0.0 to 12.5
Scott viscosity, s	45.0 to 60.0
pH	4.5 to 5.5
Total protein, %	0.00 to 0.55
Non soluble residue	A
Non soluble residue	B

REGULATORY STATUS

CAS # 9005-25-8

United States

CFR 172.892

PACKAGING AND SHELF LIFE

Multilayer 25 and 50 kg kraft paper bags; 50 Lb and 500 and 1000 super sacks are available. Since it is a dried product it will maintain its characteristics for 3 years provided that it is stored in the original container, well-closed and in a cool, dried place free from humidity, dust, insects, rodents and foreign odors.

NOTES

For Scott viscosity determination use 35.2g +/- 0.5g of product d.b.

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Version Date 13/04/2013

Version 11

Reviewed and authorized by:
Quality Assurance, Innovation and Technical Service

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