



Certificate of Analysis

Native Potato Starch "VIMAL"

No.	CHARACTERISTICS	VALUE
1.	Form	Homogeneous powder
2.	Color	Crystalline white
3.	Witnesses	min. 91%
4.	Odour	Characteristic of starch, free from foreign odour
5.	Moisture content	max. 19.6 %
6.	Acidity	max 3.6 cm ³ /100 g
7.	Number of black spots per 1 dm ²	19
8.	Ash (on dry base)	0,3 %
9.	Foreign starch content	Absent
10.	Sulphurus Anhydride (SO ₂)	4,8 mg/kg
11.	Viscosity, (Brabender tech.)	1400 BU
12.	Metal foreign matter	Absent
13.	GMO content	Absent

Additional Characteristics

No.	CHARACTERISTICS	VALUE
14.	pH	6,9
15.	Energy	320 kcal/100 g
16.	Protein content	max 0.1 %
17.	Sugars content	0 %
18.	Total fats content	0.05 %
19.	Calcium content	30 mg /100 g





Microbiological Characteristics

No.	CHARACTERISTICS	VALUE
20.	Total plate count	<10000 CFU/g
21.	Escherichia coli (1 g)	Absent
22.	Salmonella (25 g)	Absent
23.	S. aureus (1 g)	Absent
24.	Moulds	<50 CFU/g
25.	Yeast	<10 CFU/g

Toxic Elements And Radionuclides Content

No.	CHARACTERISTICS	VALUE
26.	Mercury (Hg)	<0,02 mg/kg
27.	Arsenic (As)	<0,1 mg/kg
28.	Copper (Cu)	<10 mg/kg
29.	Lead (Pb)	<0,5 mg/kg
30.	Cadmium (Cd)	<0,1 mg/kg
31.	Zink (Zn)	<30 mg/kg
32.	Strontium-90	<200 Bq/kg
33.	Caesium-137	<600 Bq/kg

