



### 1. Product identification

- Product name:** Corn Starch  
**Barcode:** 8606105499019  
**Appearance:** Fine powder, odorless, white to bright yellow, with characteristic flavor. Easily absorbs other scents.  
**Chemical composition:** Corn Starch is a carbohydrate, synthesized in plants through polymerization of the molecule D-glucose ((C<sub>6</sub>H<sub>10</sub>O<sub>5</sub>)<sub>n</sub>). Produced in wet milling process of corn.

### 2. Physical and chemical characteristics

NAME / unit	VALUE	LIMIT	ANALYSIS METHOD
Moisture (%)	max 14	-	MI.21- SRPS EN ISO 1666
Total protein (%)	max 0.4	-	MI.22 - SRPS EN ISO 3188
Ash (%)	max 0.1	-	MI.25 - SRPS EN ISO 3593
Fat (%)	max 0.1	-	MI.23 - SRPS EN ISO 3947
Free SO <sub>2</sub> (mg/kg)	max 10	-	MI.26 - Acidimetry
pH-value (20% suspension)	-	4.5 – 6.8	MI.24 - Potentiometry
Heavy metals content			
Lead (mg/kg)	-	max 0.4	ICP/MS
Arsenic (mg/kg)	-	max 0.5	ICP/MS
Cadmium (mg/kg)	-	max 0.05	ICP/MS
Mercury (mg/kg)	-	max 0.03	ICP/MS
Mycotoxin content			
Aflatoxin (B1+G1+B2+G2) (ppb)	-	max 4	HPLC
Aflatoxin B1 (ppb)	-	max 2	HPLC
Zearalenone (ppb)	-	max 75	HPLC
Ochratoxin A (ppb)	-	max 3	HPLC
Fumonisin (B1+B2) (ppb)	-	max 1000	HPLC
Microbiological criteria			
Molds (CFU/g)	-	max 100	ISO/FDIS 21527-2
Enterobacteriaceae (CFU/g)	-	max 10	SRPS ISO 21528-1
Number of aerobic colony (CFU/g)	-	max 10000	SRPS EN ISO 4833
Salmonella spp ( /25g)	absent	-	SRPS EN ISO 6579

### 3. Legal Acts

The product is in accordance with following regulations:

- 3.1 Regulation of the quality of starch and starch products for food industry  
Official Gazette of the SRJ no. 33/95; Official Gazette of the SCG no. 56/03, 4/04
- 3.2 Regulation on food additives, Official Gazette of RS no. 63/13
- 3.3 Law on Food Safety, Official Gazette of the RS no. 41/09
- 3.4 Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade  
Official Gazette of the RS no. 72/10
- 3.5 Regulations on food hygiene requirements, Official Gazette of the RS no. 73/10
- 3.6 Regulation on the maximum allowable residues of pesticides in food and animal feed and of food and animal feed which is determined by the maximum allowable amounts of residues of plant protection  
Official Gazette of the RS no. 29/14, 37/14, 39/14, 72/14
- 3.7 Guide for the application of microbiological criteria for food (first published June 2011) chapter IV.
- 3.8 Regulations on the general declaration and marking of packed foodstuffs, Official Gazette of the RS no. 85/13
- 3.9 Law on Genetically Modified Organisms, Official Gazette of the RS 41/09
- 3.10 Law on safety of Foods and objects for general use Official Gazette of the RS no. 92/2011
- 3.11 Regulations on limits of radionuclide content in drinking water, foodstuffs, feeding stuffs, medicines, general use products, construction materials and other goods placed on the market, Official Gazette of the RS 86/11, 97/13

	Made by:	Approved:
Name	Sanja Stefanov	Ljubica Nedeljković
Signature		
<b>Starch Industry "JABUKA" Pančevo</b>	<b>PRODUCT SPECIFICATION CORN STARCH</b>	<b>No: SP.01 Issue No. 04; Date: November 2014.</b>

**4. Packaging**

Paper, multi layer valve bags (25 kg); big bags.

**5. Marking / labeling**

In accordance with Regulations on the general declaration and marking of packed foodstuffs, Official Gazette of the RS no. 85/13

**6. Storage conditions / Transport**

**Packed:** Dry, well ventilated rooms, on the pallets covered with plastic foil, away from the chemicals and material with specific scent.

**Bulk packaging:** Silos

**Transport:** Closed vehicles, protected from any moisture source.

**7. Validity**

Two years

**8. Application****Food Industry**

The function of the corn starch in the food products is: thickening, binding, texture carrier, food stabilization. It is used in the production of pudding, soups, salad dressings, pastries, candies, meat products.

**Pharmaceutical Industry**

Corn starch is used for the fermentation substrate and tableting.

**Animal Nutrition**

Corn starch is used in feed preparation.

**9. Information for Special Needs Customer Group**

Allergenic constituent	Used as ingredient		Potential cross contamination	
	Yes/No	Nature of the constituent	Yes	No
Peanuts and products thereof	No			No
Crustaceans and products thereof	No			No
Fish and products thereof	No			No
Eggs and products thereof	No			No
Nuts and products thereof	No			No
Milk and products thereof (including lactose)	No			No
Soybeans and products thereof	No			No
Cereals containing gluten and products thereof (*)	No			No
Sulphur dioxide and products thereof (**)	Yes	SO <sub>2</sub> <10ppm (not a classical allergen)		No
Celery and products thereof	No			No
Sesame seeds and products thereof	No			No
Mustard and products thereof	No			No
Mollusks and products thereof	No			No
Lupin and products thereof	No			No

(\*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

(\*\*) In technological process of corn steeping, SO<sub>2</sub> is component of steeping water;

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