

TECHNICAL DATA SHEET

Effective date: 04.2019
Rev.1

Cosmetic Corn Starch

INFORMATION ON SUBSTANCE / MIXTURE

INCI	Zea mays starch
Botanical name	Zea mays L.
Manufacturing process	Produced by mashing, washing and drying of corn followed by heat-treatment to reach a low plate count
Description	Native maize starch
Part used	Seed

TECHNICAL DATA

Physical and chemical parameters

Appearance	Solid, powder
Color	White to yellowish
Odor	Odorless
Moisture	max. 7,0 %
Ash	approx. 0,5 % in substance
pH-value	4,5 – 7,0
Sieve analysis	max. 0,5 % > 45 µm

Biological parameters

Total plate count	Max. 100 cfu/g
Yeasts and molds	Max. 20 cfu/g
Enterobacteriaceae	Absent /g
E. coli	Absent /g
Staphylococcus aureus	Absent /g
Pseudomonas aeruginosa	Absent /g
Salmonella	Absent /25g

TRANSPORT, STORAGE and SHELF LIFE

Storage conditions	Store in tightly closed containers, protected from moisture and light
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Shelf Life	5 years under good storage conditions
Custom tariff	1108 1200

LEGISLATION

Certification	-
EINECS	232-679-6
CAS	9005-25-8

DISCLAIMER

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