



Tapioca Starch

Product description Tapioca Starch
Brand Windmill

Website www.meelunie.com
Appearance Fine white powder

Country of origin Thailand
Odour and taste Neutral

Intended use Food applications

Botanical origin Manihot esculenta Crantz

Shelf life Best before date of 24 months after the manufacturing date.

Storage conditions Store at room temperature, dry, and well-ventilated area in sound and well-closed packaging

Do not ship or store along with odorous or toxic products. Minimize storage time to ensure

stable moisture content. Keep away from heat.

Batch number Ex.: 9076 190223 A60. 9076= customer code. 190223= prod. date. A60=purchase no.

Variant number 10-001278, 10-001282, 10-001284, 10-001564

Certifications FSSC22000, Halal and Kosher

Nutritional data

| Value | Per 100 g |
|--------------------|--------------------|
| Carbohydrate | 86 g |
| of which sugars | 0.0 g |
| Protein | 0.0 g |
| Fat | 0.0 g |
| of which saturated | 0.0 g |
| Dietary fiber | < 0.5 g |
| Salt | 0.02 g |
| Energy | 1477 kJ / 348 kcal |

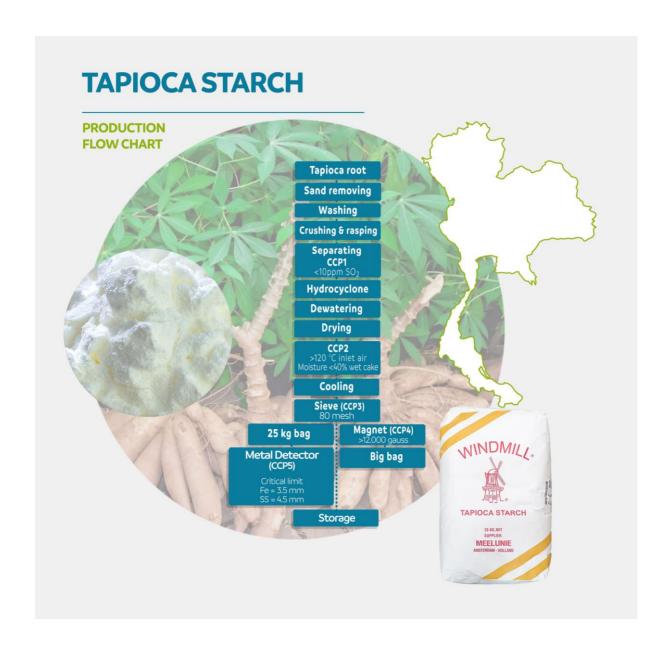
Physical and chemical properties

| Item | Value | Method |
|-----------------|-------------|--------------------------------|
| Starch content | > 85 % | EEC method |
| Moisture | < 13 % | Moisture balance determination |
| Ash | < 0.2 % | AOAC (2007) 923.03 |
| рН | 5.0 – 7.0 | 20% Solution |
| SO ₂ | < 10 mg /kg | Rankine volumetric method |
| Top viscosity | > 700 BU | 6% DS by Brabender |
| Whiteness | > 92 % | KETT C-130 |

Microbiological properties

| Item | Value | Method |
|-------------------|-----------------|---------------------|
| Total plate count | < 20.000 CFU/ g | 3M Petrifilm |
| E. coli | < 3 MPN | BAM (2020), Chapter |
| Salmonella | Absent in 25 g | ISO 6579-1:201 7(E) |







TAPIOCA STARCH

Allergen list, contaminants & pesticides information

| Potential allergen in food | Present in product as ingredient | | Present in product as additive | | Potentially present in product due to cross-contamination | |
|--|----------------------------------|----|--------------------------------|----|---|----|
| | YES | NO | YES | NO | YES | NO |
| Cereals containing gluten and products thereof | | Х | | Х | | X |
| Crustaceans and products thereof | | Х | | Х | | X |
| Molluscs and products thereof | | Χ | | Х | | X |
| Eggs and products thereof | | Х | | Χ | | X |
| Fish and products thereof | | Х | | Χ | | X |
| Peanuts and products thereof | | Х | | Χ | | X |
| Soybeans and products thereof | | Х | | Х | | X |
| Lupin and products thereof | | Х | | Х | | X |
| Milk and dairy products (including lactose) | | Х | | Х | | X |
| Nuts and nut products | | Х | | Χ | | X |
| Celery and products thereof | | Х | | Χ | | X |
| Mustard and products thereof | | Х | | Χ | | X |
| Sesame seeds and products thereof | | Χ | | Х | | X |
| Sulfur dioxide and sulfites | | Х | Х | | | X |
| | | | < 10ppm | | | |

| Contaminants | Meelunie BV performs annual testing to show compliance with applicable maximum levels with reference to |
|--------------|---|
| | Commission Regulation (EU) 2023/915 of 25 April 2023 and amendments thereof |
| Pesticides | Meelunie BV performs annual testing to show compliance with applicable maximum levels with reference to |
| | Regulation (EC) no. 396/2005 and amendments thereof |
| Ionization | This product is not treated with ionizing radiation (Directive 1999/2/EC and 1999/3/EC) and is not produced |
| | using ionized raw materials |
| Non-GMO | This product is not genetically modified as defined in the following regulations: |
| | - Regulation (EC) No 1829/2003 of the European Parliament and of the council of 22 September 2003 on |
| | genetically modified food and feed; |
| | - Regulation (EC) no 1830/2003 of the European Parliament and of the council of 22 September 2003 |
| | concerning the traceability and labelling of genetically modified organisms and the traceability of food |
| | and feed products produced from modified organisms and amending Directive 2001/18/EC |
| | In the manufacturing process of this product no gene-modifying techniques, nor are the raw materials, |
| | ingredients or processing aids made with help of genetic modification are used, as far as our knowledge goes. |
| Packing & | Packaging complies with the EU Regulations (as amended) 1935/2004/EC, 2023/2006 (GMP) and 10/2011 |
| Packaging | (plastics) in 25kg paper bags or big bags |
| Suitability | V Vegan V Vegetarian |
| | √ Halal |
| | V Kosher |