

PHYSICOCHEMICAL AND MICROBIOLOGICAL ANALYSIS REPORT
Cassava Starch — NIS 386:2004

TEST	RESULT	NIS STANDARD (NIS 386:2004)
Appearance/colour	An off-white smooth powder	Coloured/white
Odour/taste	Unobjectionable/characteristic taste	Unobjectionable/Characteristic
Whiteness %	98.5%	100% (Max)
Measured weight	50kg (100%)	50kg (95%) (min)
Texture	Smooth powder	Smooth powder
Bulk density	0.5971	<1.00
Non volatile matter	90.7	—
Firmness	Fine dry powder	Satisfactory (powder must soak in water)
Solubility	Dissolves in water	—
Fat content (%)	0	—
Total acidity (as lactic acid) (%) m/m	0.03%	1.0% (max)
pH (10% slurry solution @ 25°C)	6.90	5–7
Cyanide content (mg/kg) (max)	0.5	10.0
Starch content (%) (min)	97.5	95.0
Moisture content (%) (max)	9.3	12.0% (max)
Fibre (%) (max)	0	0.2% (max)
Sulphated Ash (%)	0.02%	0.60% (max)
Viscosity or pasting properties	33.0	33–34 cSTM
Acid insoluble Ash	0.01	0.2
Chloride (%) (max)	0.12	0.64
Arsenic	0	0.1mg/kg (max)
Copper (Cu) mg/kg	0	20mg/kg (max)
Lead (Pb) mg/kg	0	0.1mg/kg (max)
Cadmium mg/kg	0	0.1mg/kg (max)
Mercury mg/kg	0	0.1mg/kg (max)
Tin mg/kg	0	15mg/kg (max)
Zinc mg/kg	0.04	50mg/kg (max)
Iron mg/kg	0.80	22mg/kg (max)

MICROBIAL ANALYSIS

TEST	RESULT	NIS STANDARD
Aerobic Mesophilic Count (cfu/mL)	23	1×10^6 (max)
Coliform Count (cfu/mL)	0	1×10^2 (max)
E. Coli count (cfu/mL)	0	1×10 (max)
Salmonella	0	Nil
Yeast and molds (cfu/mL)	4	1×10^3 (max)

