

PRODUCT INFORMATION

See also www.organic.nl

Product	Wheat starch
Code	11115
Certificate	Skal
Country of origin	Italy
Last update	08-02-2016
Issue Date	08-02-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic wheat
Additives	No additives
Process	Diluted with water(Starchslurry), filtrated, washing, refined ,dried, milled, sieved and packed

Sensorial properties	
Smell	Neutral, product specific
Colour	White
Taste	Neutral
Appearance	Powder

Packing	
Net content	5 kg
Kind of packing	Paper bag
Packing size (L x W x H)	
Packing/layer	Layers/pallet

Shelflife	
Storage conditions	Cool, dry and dark
Maximum shelflife	2 Years after production

Nutritional values (per 100 gram)		(from supplier)
Energy	1505 kJ 354 kCal	
Protein (g)	<0.39	
Fat (g)	<0.6	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%
Carbohydrates (g)	86-88.5	Mono- & di-saccharides: - Poly-saccharides: 88.5
Dietary fibre (g)		
Moisture (g)	13	
Mineral (mg)	Calcium (Ca): Iron (Fe): Potassium(K):	Sodium (Na): < 10 Phosphor (P): Magnesium (Mg):
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
Ashes (%)	Max. 0.2
Bulk density (g/l)	App. 550
pH-value	5 -7.0 (20% solution)
Black points(mg/kg)	Max. 5

Microbiological Properties	
Total Plate Count (cfu/g)	< 15.000
Yeast (cfu/g)	< 1000
Moulds (cfu/g)	< 1000
E. Coli (cfu/g)	< 10
Salmonella (cfu/25g)	Absent
Aflatoxin (B1,B2,G1,G2)	< 4 ppb
Ochratoxine	< 3 ppb

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	*
Soya protein (-derivatives)	*	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	+	Sulfite (E220-E228)	-
Wheat	+	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	*	Mollusc (- derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP certified	No

Use	<p>In order to bind moisture the starch has to be pre-gelatinised.</p> <p>Fields of use:</p> <ul style="list-style-type: none"> - Production of self-raising flours / baking mixtures - Adjustment of the protein content - Enrichment of the structure of confectionery - Texture adjustment of salads and dressings - Binding of liquids <p>Production of convenience-products</p>
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