

PRODUCT INFORMATION

See also www.organic.nl

Product	Corn starch Native (Maisita 21.050)
Code	11120
Certificate	ABG
Country of origin	Austria
Last update	4-7-2016
Date of issue	4-7-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic corn
Additives	No additives, free from SO₂
Process	Mashing, washing and drying of organic corn

Sensorial properties	
Smell	Product specific, neutral
Colour	White to yellowish
Taste	Product specific, neutral
Appearance	Free flowing powder

Packing			
Net content	25 kg		
Kind of packing	Multi layer paper bag		
Packing size (L x W x H)	80x39x11		
Packing/layer	3	Layers/pallet	10

Shelf life	
Storage conditions	Cool and dry (<70% rel. humidity)
Maximum shelf life	5 year after production

Nutritional values (per 100 gram)		(from supplier)
Energy	1484 KJ 354 Kcal	
Protein (g) (in substance)	< 0,5	
Fat (g)	<0,1	Saturated: <0,1 Mono-unsaturated: Poly-unsaturated:
Carbohydrates (g)	87	Mono-saccharides: 0 di-saccharides: 0 Poly-saccharides: app 87
Dietary fibre (g)	0	
Moisture (g)	Max. 13	
Salt (g)	0.0225	
Mineral (mg)	Calcium (Ca): - Iron (Fe): - Potassium(K) : -	Sodium (Na): 9 Phosphor (P): - Magnesium (Mg) : -

Analytical properties	
Ash (550°C)	Max 0,2% in dry substance
pH	4.5-7.0
Raw protein	Max 0,6% in substance
Raw fat	Max 0,1% in substance
Bulk Density	450-550 g/l
Ignition energy	30-60 milli Joules
Gelatinizes at approx 80°C	

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 250
Coliformes (cfu/g)	< 10
E. Coli (cfu/g)	Absent
Salmonella (cfu/25g)	Absent
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

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	Yes
Halal-certified	No
NOP-certified	Yes
Ecosocial	No

Use	<p>Gelatinises in water at a temperature of approximately 80°C to a paste with a high viscosity</p> <p>After cooling this paste congeals into a semi-solid gel i.e. the characteristic corn starch pudding</p> <p>Puddings and deserts Forms the basic structure and determines the taste</p> <p>Soups and sauces Improves consistency</p> <p>Delicatessen Reduces fat content, adjusting consistency (mayonnaise, ketchup)</p> <p>Soy products (yoghurts, Thickening desserts)</p> <p>Baby food Improvement of structure and nutritional value of food</p> <p>Starch for foodstuffs</p> <p>Baking powder Separating substance</p> <p>Ready to eat dishes Stabilizing, thickening (canned food, deep frozen products)</p> <p>Fine Pastry Improves structure</p> <p>Confectionery Moulding powder (gums and jellies)</p>
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