

PRODUCT INFORMATION

See also www.organic.nl

Product	Wheat starch
Code	11162
Certificate	Ecocert
Country of origin	Italy
Last update	21 May 2013
Issue Date	21 May 2013
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	25 kg		
Kind of packing	Multiple paper bag		
Packing size (L x W x H)	72x39x21		
Packing/layer	5	Layers/pallet	10

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)	88.5	Mono- & di-saccharides: 0 Poly-saccharides: 88.5
Dietary fibre (g)		
Moisture (g)	13	
Mineral (mg)	Calcium (Ca): < 15 Iron (Fe): < 2 Potassium(K):	Sodium (Na): < 10 Phosphor (P): Magnesium (Mg): < 5
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)
Sieve residue	< 5% > 125 u
Black points(mg/kg)	Max. 5

Microbiological Properties	
Total Plate Count (cfu/g)	< 15.000
Yeast (cfu/g)	< 500
Moulds (cfu/g)	< 500
E. Coli (cfu/g)	Absent
B. Cereus(cfu/g)	< 100
Staphylococcus aureus(cfu/g)	< 10
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	No
Ecosocial	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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