

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Cornstarch pre-gelatinized (Quemina 21.204)</b>
<b>Code</b>	<b>11240</b>
<b>Certificate</b>	<b>ABG</b>
<b>Country of origin</b>	<b>Austria</b>
<b>Last update</b>	<b>19 June 2014</b>
<b>Date of issue</b>	<b>19 June 2014</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic corn</b>
<b>Additives</b>	<b>No additives, free from SO<sub>2</sub></b>
<b>Process</b>	<b>Made from native cornstarch , sieving, drying and packing</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific, neutral</b>
<b>Colour</b>	<b>White to yellowish</b>
<b>Taste</b>	<b>Product specific, neutral</b>
<b>Appearance</b>	<b>Free flowing powder</b>
<b>Sieve analysis</b>	<b>Max. 2 % &gt; 0,5 mm Min. 65% &gt;0,1 mm</b>

<b>Packing</b>			
<b>Net content</b>	<b>25 kg</b>		
<b>Kind of packing</b>	<b>Multi layer paper bag</b>		
<b>Packing size (L x W x H)</b>	<b>86x4x15</b>		
<b>Packing/layer</b>	<b>3</b>	<b>Layers/pallet</b>	<b>10</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool and dry (&lt;70% rel. humidity)</b>
<b>Maximum shelf life</b>	<b>24 months after production</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	1484 KJ 350 Kcal	
Protein (g)	0.3	
Fat (g)	0.1	Saturated: <0.1 % Mono-unsaturated: % Poly-unsaturated: %
Carbohydrates (g)	87	Mono & disaccharides: 0 Poly-saccharides: 87
Dietary fibre (g)	1	
Moisture (g)	Max 8 %	
Mineral (mg)	Calcium (Ca): 15 Iron (Fe): 2 Potassium(K): 5	Sodium (Na): 6 Phosphor (P): 36 Magnesium (Mg): 5
Vitamins (mg)	Vitamin A: - IU/ RE Vitamin B1: - Vitamin B2: -	Niacin: - Vitamin B6: - Vitamin C: -

Analytical properties	
Ash (%)	± 0,2
PH	7
Dry Matter	87 %

Microbiological Properties		(from the supplier)
Total Plate Count (cfu/g)	< 5000	
Yeast (cfu/ g)	< 10	
Moulds (cfu/ g)	< 10	
Salmonella (cfu/25 g)	Absent	
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010	

Allergy list		( + = present, - = absent and ? = unknown)	
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

<b>Use</b>	<b>Gelatinize in cold water, Dispersions of corn starch pre-gelatinized yield opaque pastes with a high viscosity</b>	
	<b>For a lump free product it is recommended to mix the starch with other dry ingredients before adding the water.</b>	
	<b>Instant pudding creams confectionery creams Instant dough mixes</b>	<b>Consistency, taste</b>
	<b>Baking products</b>	<b>Regulation of the moisture content and the consistency of the dough</b>
	<b>Baby food, instant products</b>	<b>Improved duration of freshness</b>
	<b>Baking fillings</b>	<b>Easily digestible starch, acts as a good binder adding consistency</b>
	<b>Cereal pan-cakes</b>	<b>Improvement of consistency and water binding</b> <b>Improves binding throughout baking process</b>