

PRODUCT INFORMATION

See also www.organic.nl

Product	Corn glucose powder (Agenabon 20.236)
Code	16210
Certificate	ABG
Country of origin	EU, processing in Austria
Last update	06 February 2015
Issue Date	06 February 2015
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Corn starch
Additives	No additives, SO₂ not detectable
Process	Corn glucose powder is produced by saccharification and spray drying of organic corn

Sensorial properties	
Smell	Neutral
Colour	White
Taste	Moderate sweetness
Appearance	Granulated powder

Packing			
Net content	25 kg		
Kind of packing	Multi layer bag with a PE packaging inside		
Packing size (L x W x H)	77x40x20		
Packing/layer	3	Layers/pallet	10

Shelf life	
Storage conditions	Cool and dry (humidity max. 70%)
Maximum shelf life	Max 60 months after products if proper stored

Nutritional values (per 100 gram)		(from supplier)
Energy	1615 KJ 380 Kcal	
Protein (g)	traces	
Fat (g)	traces	Saturated: - Mono-unsaturated: - Poly-unsaturated: -
Carbohydrates (g)	App 95.0	Sugars: App 14 Poly-saccharides:
Dietary fibre (g)	-	
Moisture (g)	5	
Sodium (g)	< 0.1	

Analytical properties	
Dextrose-value (DE)	28,0 – 31,0% in dry substance
pH	4.5 – 6.5
Dry Matter	Min 95.0 %
Density	450-550 g/l
Sulphate ash	Max 0.3% in dry substance

Microbiological Properties	
Total Plate Count (cfu/g)	< 500
Yeast (cfu/g)	< 10
Moulds (cfu/g)	< 10
Coliforms (cfu/g)	Negative
E. Coli(cfu/g)	Absent
Salmonella (cfu/250g)	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>Corn glucose-powder can be recommended for dry mixtures and solutions. Because of its special carbohydrate spectrum it can be used for reduction of sweetness and improvement of mouth feel</p> <p>Important applications:</p> <table> <tr> <td>Ice-cream</td> <td>Reduction of sweetness, increase of freezing temperature and better elasticity</td> </tr> <tr> <td>Spices</td> <td>Carrier substance and improvement of solubility.</td> </tr> <tr> <td>Meat products</td> <td>Improvement of emulsion</td> </tr> <tr> <td>Liqueurs</td> <td>Improvement of consistency</td> </tr> <tr> <td>Ketchup, barbecue sauces</td> <td>When used together with starch: Improvement of mouth-feel, reduction of syneresis</td> </tr> </table>	Ice-cream	Reduction of sweetness, increase of freezing temperature and better elasticity	Spices	Carrier substance and improvement of solubility.	Meat products	Improvement of emulsion	Liqueurs	Improvement of consistency	Ketchup, barbecue sauces	When used together with starch: Improvement of mouth-feel, reduction of syneresis
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