

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Organic cornstarch pre-gelatinized (Quemina 21.204)</b>
<b>Code</b>	<b>11240</b>
<b>Country of agricultural origin</b>	<b>EU</b>
<b>Country of last processing</b>	<b>Austria</b>
<b>Last update</b>	<b>25-01-2021</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>Produced from organic corn starch by thermal treatment followed by drying and milling. Therefore it is in soluble cold water.</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>&lt; 2 % &gt; 0.5 mm &gt; 50% &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>Pieces per pallet</b>	<b>27</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool and dry (&lt; 70% RH)</b>
<b>Minimum shelf life</b>	<b>24 months after production</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	1586 KJ 379 Kcal	
Protein (g)	< 0.5	
Fat (g)	< 0.5	Saturated: < 0.1
Carbohydrates (g)	93	Sugars: 0
Dietary fibre (g)	0	
Salt (g)	0.1	

Analytical properties	
Water binding capacity (water/g starch)	7.0 – 9.0
Moisture (%)	< 8
Viscosity (7.5% in dry substance) Brookfield spindle 4, 50rpm	1800 – 3000 mPa.s

Microbiological Properties		(from the supplier)
Total Plate Count (cfu/g)	< 1.000	
Yeast (cfu/ g)	< 10	
Moulds (cfu/ g)	< 10	
Coliforms (cfu/g)	< 10	
E. coli (cfu/g)	Absent	
Salmonella (cfu/25 g)	Absent	

Allergy list		( + = present, - = absent and * = 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	Yes
NOP- certified	No
Fairtrade IBD	No

PROPERTIES AND APPLICATIONS
<ul style="list-style-type: none"> <li>• Dispersions of cornstarch pre-gelatinized yield opaque pastes with a high viscosity.</li> <li>• In order to facilitate easy dispersion of cornstarch pre-gelatinized in water without formation of lumps it is recommended to pre-mix the starch with other dry components of the formula.</li> <li>• Some important applications:</li> </ul> <p>Instant pudding creams, consistency, taste confectionery creams            Instant dough mixes regulation of the moisture content and the consistency of the dough            Baking products improved duration of freshness            Baby food, instant products easily digestible starch, acts as a good binder adding consistency            Baking fillings improvement of consistency and water binding Cereal pan-cakes improves binding throughout baking process</p>