

AGENAJEL 21.357 PRODUCT DATA SHEET

stabilized organic waxy corn starch

GENERAL DESCRIPTION

- AGENAJEL 21.357 stabilized organic waxy corn starch is produced by mashing, washing and drying of organic waxy corn. Subsequently the stabilizing properties of the organic waxy corn starch are strengthened by special physical actions.
- Appearance: cream coloured, fine floury powder
- Odour: specific, pure
- Taste: specific, pure

NUTRITIONAL VALUES (in g/ 100 g product)

- Energy: 1601 KJ
- Fat: < 0,5
thereof saturated fatty acids: < 0,1
- Carbohydrates: 94
thereof sugar: 0
- Dietary fibres: 0
- Protein: < 0,5
- Salt: 0,10
- Bread units: approx. 7,8

ANALYSIS DATA

- Moisture: max. 6,0 %
- pH-value: 6,0 – 8,0
- Ash (550 °C): max. 0,4 % i.s.
- Bulk density: 450 – 550 g/l
- SO₂: none
- Microbiology:
 - Total plate count: max. 10.000/g
 - Coliforms: max. 10/g
 - E. coli: negative/g
 - Yeasts: max. 100/g
 - Moulds: max. 250/g
 - Salmonella: negative/50g

ORGANIC CERTIFICATE

- AGENAJEL 21.357 is produced out of organic waxy corn which complies with the current legal requirements of the European Union.
- AGRANA is supervised by Austria Bio Garantie, which has the check number AT-BIO-301.
- AGENAJEL 21.357 is NOP recognized via the EU-NOP Equivalency Arrangement.

COUNTRY OF ORIGIN

- EU





STORAGE AND MINIMUM SHELF- LIFE

- If properly stored under dry conditions (max. 70 % relative humidity): at least 60 months from production.

PACKAGING

- Multiply paper-bags of 25 kg (1 pallet = 30 bags = 750 kg)

CUSTOMS TARI FF NUMBER

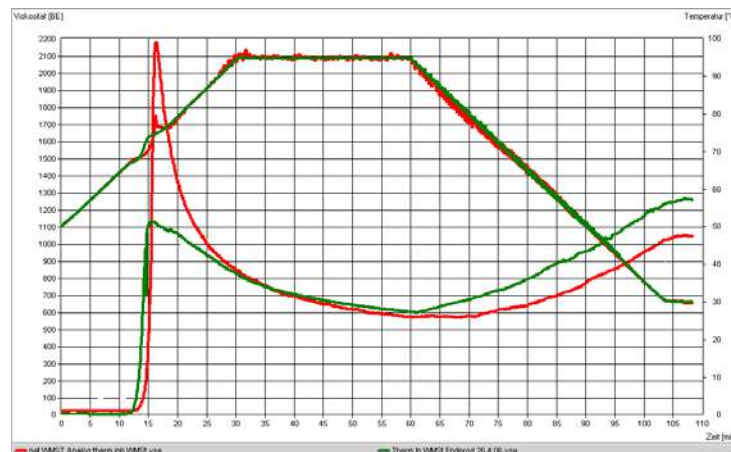
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FOOD LEGI SLATI ON

- AGENAJEL 21.357 stabilized organic waxy corn starch is a foodstuff and corresponds to the relevant and valid regulations in Austria and in the EU.
- Designation within a list of ingredients according to Regulation (EU) No. 1169/2011 as amended: “starch” or “waxy corn starch”

PROPERTI ES AND APPLI CATIONS

- Due to the use of a special process for the production of AGENAJEL 21.357 the tendency of retro gradation is reduced and the acid stability down to pH 3,0 is increased compared to native organic waxy corn starch. Therefore the syneresis in different finished products will be reduced.



- In aqueous systems AGENAJEL 21.357 gelatinizes at a temperature of approx. 70 - 80° C (depending on the pH-value) and forms a viscous paste.
- Most important applications:
 - Ketchup provides consistency and a smooth texture
 - Fruit preparations stabilization
 - Soups and sauces improves consistency
 - Ready to eat dishes stabilizing, thickening
 - (canned food, deep frozen products)
 - Baby food (jars) improvement of structure

Above stated information is indicative only and no responsibility can be assumed. Recommendation is to check suitability of our product by doing tests on your own.