

QUEMINA 21.204 PRODUCT DATA SHEET

Organic pre-gelatinized corn starch

GENERAL DESCRIPTION

- QUEMINA 21.204 is produced from organic corn starch by thermal treatment followed by drying and milling. Therefore it is soluble in cold water.
- Appearance: white, fine-floury powder
- Odour: specific, pure
- Taste: specific, pure

NUTRITIONAL VALUES (in g/100 g product)

- | | | | |
|----------------------------------|-------------|-----------------|------------|
| • Energy: | 1586 kJ | • Added Sugars: | 0 |
| • Fat: | < 0,5 | • Potassium: | <100 mg/kg |
| thereof saturated fatty acids: | < 0,1 | • Vitamin D: | 0 |
| thereof unsaturated fatty acids: | < 0,1 | | |
| • Carbohydrates: | 93 | | |
| thereof sugar: | 0 | | |
| • Dietary fibres: | 0 | | |
| • Protein: | < 0,5 | | |
| • Salt: | 0,10 | | |
| • Bread units: | approx. 7,8 | | |

ANALYSIS DATA

- | | |
|---|----------------------------|
| • Moisture: | max. 8,0 % |
| • Water binding capacity: | 7,0 – 9,0 g water/g starch |
| • Sieve analysis: | |
| > 0,5 mm | max. 2,0 % |
| > 0,100 mm | mind. 50,0 % |
| • SO ₂ : | none |
| • Viscosity (7,5 % in d.s.)
Brookfield, spindle 4
50 rpm, room temperature: | 1800 – 3000 mPa.s |
| • Microbiology: | |
| Total plate count: | max. 1.000/g |
| Coliforms: | max. 10/g |
| E. coli: | negative/g |
| Yeasts: | max. 10/g |
| Moulds: | max. 10/g |
| Salmonella: | negative/25g |

ORGANIC CERTIFICATE

- QUEMINA 21.204 is produced out of organic 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.
- QUEMINA 21.204 is NOP recognized via the EU-NOP Equivalency Arrangement.



COUNTRY OF ORIGIN

- EU

STORAGE AND SHELF LIFE

- If properly stored under dry conditions (max. 70 % relative humidity): min. 24 months from production.

PACKAGING

- Multiply paper-bags of 25 kg (1 pallet = 27 bags = 675 kg)

CUSTOMS TARIFF NUMBER

- 3505 1090

FOOD LEGISLATION

- QUEMINA 21.204 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"

PROPERTIES AND APPLICATIONS

- Dispersions of QUEMINA 21.204 yield opaque pastes with a high viscosity.
- In order to facilitate easy dispersion of QUEMINA 21.204 in water without formation of lumps it is recommended to pre-mix the starch with other dry components of the formula.
- Some important applications:

Instant pudding creams, confectionery creams	consistency, taste
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

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.