



QUEMINA 21.205 PRODUCT DATA SHEET

Organic pre-gelatinized potato starch

GENERAL DESCRIPTION

- QUEMINA 21.205 is produced from organic potato starch by thermal treatment followed by drying and milling. Therefore it is soluble in cold water.
- Appearance: white, fine-flaky powder
- Odour: specific, pure
- Taste: specific, pure

NUTRITIONAL VALUES (in g/100 g product)

- | | | | |
|----------------------------------|-------------|-----------------|----------------|
| • Energy: | 1598 kJ | • Added Sugars: | 0 |
| • Fat: | < 0,1 | • Potassium: | 600-1000 mg/kg |
| thereof saturated fatty acids: | < 0,1 | • Vitamin D: | 0 |
| thereof unsaturated fatty acids: | < 0,1 | | |
| • Carbohydrates: | 94 | | |
| thereof sugar: | 0 | | |
| • Dietary fibres: | 0 | | |
| • Protein: | < 0,1 | | |
| • Salt: | < 0,01 | | |
| • Bread units: | approx. 7,8 | | |

ANALYSIS DATA

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|---------------------------------------------------------------------|---------------------|
| • Moisture: | max. 8,0 % |
| • Ash (800°C): | max. 0,5 % |
| • Sieve analysis > 0,2 mm: | 5 - 15 % |
| • bulk density: | 470 - 550 g/l |
| • SO ₂ : | none |
| • Viscosity (7,5 % in dry substance, Brookfield, spindle 4/50 rpm): | 2.200 – 2.900 mPa.s |
| • Microbiology: | |
| Total plate count: | max. 5.000/g |
| Coliforms: | negative/g |
| E. coli: | negative/g |
| Yeasts: | max. 10/g |
| Moulds: | max. 10/g |
| Salmonella: | negative/1.500g |



ORGANIC CERTIFICATE

- QUEMINA 21.205 is produced out of organic potatoes which comply 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 21.205 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): at least 24 months

PACKAGING

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

CUSTOMS TARIFF NUMBER

- 3505 1090

FOOD LEGISLATION

- QUEMINA 21.205 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

- QUEMINA 21.205 being a pregelatinized starch makes possible the production of many unique food (and industrial) products that do not require heat for preparation.
- Dispersions of QUEMINA 21.205 yield transparent, smooth pastes of long-structured texture.
- QUEMINA 21.205 has a high water binding capacity. This cold-soluble potato starch is therefore particularly suitable for those applications where within short time a high water absorption (without heating) and a thickening should be achieved.
- In order to facilitate easy stirring of QUEMINA 21.205 into water without formation of lumps it is recommended to previously mix the starch with other dry components of the formula or to mix the starch with alcohol or with oil.
- Typical applications:
 - Instant products: - thickening agent
(e.g. soups, sauces, creams)
 - Instant dough mixes, creams: - regulation of the consistency
 - Extruded products: - even distribution of the moisture
- improved expansion
 - Baby food: - high viscosity with rather low dosage of starch

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.