

# C☆Gel™ 03401

## **DESCRIPTION**

Native maize starch

## **RAW MATERIAL**

Corn (Maize)

## **PRODUCT LABEL**

Package labelling Maize starch

Ingredients [Listed in Descending Order]

Starch

### PRODUCT CLASSIFICATION

CN Code (Valid for EU 28) 1108 12 00

## **Country of Origin**

Germany Spain Netherlands Italy

#### **SPECIFICATIONS**

## **Chemical/physical specifications**

Parameter		Unit	Min	Typical	Max	Text
Moisture	-	%	10.5		13.5	
Non soluble residue	-					pass test
pH slurry	20g + 100 ml		4		6	
Protein	Nx6.25 on d.b.	%			0.4	
Sulphur dioxide	-	mg/kg			10	
Visc:Neutr Brab	V at 50°C	BU	550			
Visc:Neutr Brab	V at 95°C	BU	330			

## **Microbiological specifications**

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				5000	
Yeasts	/g				500	
Moulds	/g				500	
E. coli	/g					absent
Salmonella	/25g					absent

## Typical product data

Parameter		Unit	Typically
Ash	-	%	0.1
Bulk Density	packed	g/l	700

Spec./Rev. 0340100-00099/141 Current On : 14/Feb/2017

Page 1 of 4



#### Allergens (Legal directives)

#### Allergen information

	Presence	Comment
Wheat and products thereof	No	
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	** SO2 <10 mg/kg
Lupins and products thereof	No	
Molluscs and products thereof	No	

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA)

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

<sup>\*\*</sup> Sulphur dioxide <10ppm allergen labelling not required according to Annex II of Regulation (EU) n° 1169/2011 on food information to consumers.

Dietary information					
Suitable for		Certified	Comment		
Halal	Yes	Yes			
Kosher	Yes	Yes			
Lacto-vegetarian	Yes	No			
Ovo-vegan	Yes	No			
Vegan	Yes	No			
Vegetarian	Yes	No			

### **GMO** statement

For its operations in Europe, Cargill complies with the EU GMO requirements as principally laid down under EC Regulation No 1829/2003 on 'genetically modified food and feed' and EC Regulation No 1830/2003 on 'the traceability and labelling of food and feed products produced from GMO's'. By ensuring the supply of conventional ingredients in the EU, Cargill thus ensures that there is no need to label its products under either 1829/2003 or 1830/2003.

## Legal requirements

Our products produced by European locations comply with: Council Regulation 93/315/EEC, setting the basic principles of EU legislation on contaminants and food, and Commission Regulation (EC) No 1881/2006 setting maximum limits for certain contaminants in food.

#### STANDARD PACKAGING

Bulk Paper Bags Polyethylene bags Big Bags



#### RECOMMENDED STORAGE CONDITIONS

Store inside, under dry conditions

#### SHELF LIFE FOR PACKED PRODUCT

Shelf life after production date (months): 24 Minimum remaining shelf life after delivery (months): 6

### **COMMENTS TO SHELF LIFE**

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected. For products delivered in bulk, there should be a clean storage (and circulation) system, protected from any potential contamination.

#### **FUNCTIONALITY**

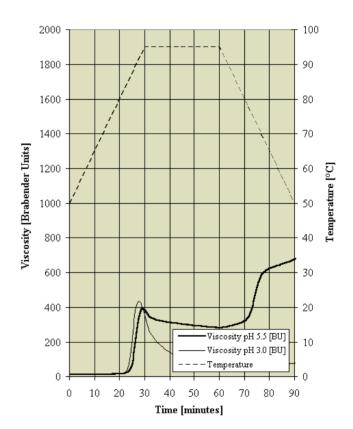
- short gel texture
- opaque gel
- relatively high viscosity
- easy dispersion in cold water
- fair resistance to shear
- poor stability to retrogradation
- poor freeze-thaw stability

#### **APPLICATION**

Native maize starches are multifunctional ingredients exhibiting properties that can be used in a number of food applications and manufacturing processes: texturising agents, film formers, water binders, fillers and thickeners.

The product is applied in food products such as:

- bakery products
- pudding powderssalad dressings
- soups and sauces
- baby and health foods
- meat products (corned beef, hams and shoulders)



Brabender Viskograph (electronic type)

- concentration: 30 g c.p./distilled water to 480 g total
- cartridge: 350 cmg

### **Product Information**



## Country of origin definition:

Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated.

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

#### Disclaimer:

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Spec./Rev. 0340100-00099/141 Current On : 14/Feb/2017