

## 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

Spain  
Germany  
Netherlands  
Italy

### SPECIFICATIONS

#### Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Moisture	-	%			14	
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
Appearance	-		White to cream coloured powder
Ash	-	%	0.1
Bulk Density	packed	g/l	700

**Allergens (Legal directives)**
**Allergen information**

	<b>Presence</b>	<b>Comment</b>
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	

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

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)

**Dietary information**

<b>Suitable for</b>	<b>Certified</b>		<b>Comment</b>
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**

REGULATION (EC) No 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 on the hygiene of foodstuffs (as amended)

REGULATION (EC) NO 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin (as amended)

Status pursuant to USDA 7 CFR Part 66 National Bioengineered Food Disclosure Standard ("BE" status):

The product has been sourced from a non-bioengineered source and the inadvertent presence of BE is less than 0.9%.

This product is in compliance with:

COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (as amended)

REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004 on materials and articles intended to come into contact with food (as amended)

REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (as amended)

**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

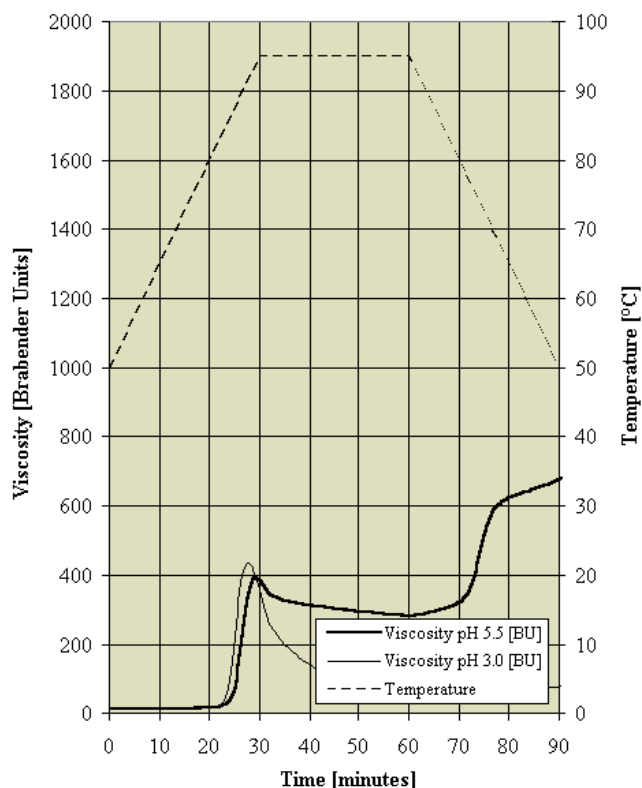
- short gel texture
- opaque gel
- relatively high viscosity
- easy dispersion in cold water
- fair resistance to shear
- poor stability to retrogradation
- poor freeze-thaw stability

## 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 powders
- salad dressings
- soups and sauces
- 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

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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DISTRIBUTOR COMPANY INFORMATION			
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management systems: certifications	ISO 9001, ISO 14001, ISO 22000, FSSC 22000, GMP+ Feed, ESAD	ISO 9001, ISO 14001, ISO 22000, FSSC 22000, OHSAS 18001, GMP+ Feed, ESAD, AEO	ISO 9001, FSSC 22000