

C☆Tex™ - Instant 12616

DESCRIPTION

Pregelatinised, stabilised and cross-linked waxy maize starch.

RAW MATERIAL

Waxy corn (maize)

PRODUCT LABEL

Package labelling Pregelatinized acetylated distarch adipate
Ingredients [Listed in
Descending Order] Modified starch

FOR USE IN FOOD, NOT FOR RETAIL SALE

PRODUCT CLASSIFICATION

CN Code (EU) 3505 10 50
E No E 1422
INS 1422

Country of Origin

Germany
Netherlands

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Moisture	-	%			8	
Bulk Density	packed	g/l	540		660	
Granulometry	> 125 µm	%	7.5		22.5	
Granulometry	> 300 µm	%			2	
Non soluble residue	-					pass test
Protein	Nx6.25 on d.b.	%			0.4	
Sulphur dioxide	-	mg/kg			10	
Visc: Cold RVA	6%ds	mPa.s	1750		2475	

Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				2000	
Yeasts	/g				100	
Moulds	/g				100	
Salmonella	/25g					absent

Typical product data

Parameter		Unit	Typically
Ash	-	%	0.4
pH pregel	5%		6

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)

** Sulphur dioxide max 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

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 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)

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

Regulation 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No. 1333/2008.

Current JECFA Monograph

Where manufactured in the EU this product is in compliance with Regulation (EC) 1333/2008 and subsequent amendments - on food additives.

This product is in compliance with:

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)

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%.

STANDARD PACKAGING

25 kg Multi-ply PE Lined Paper Bags

25 kg Polyethylene FFS 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

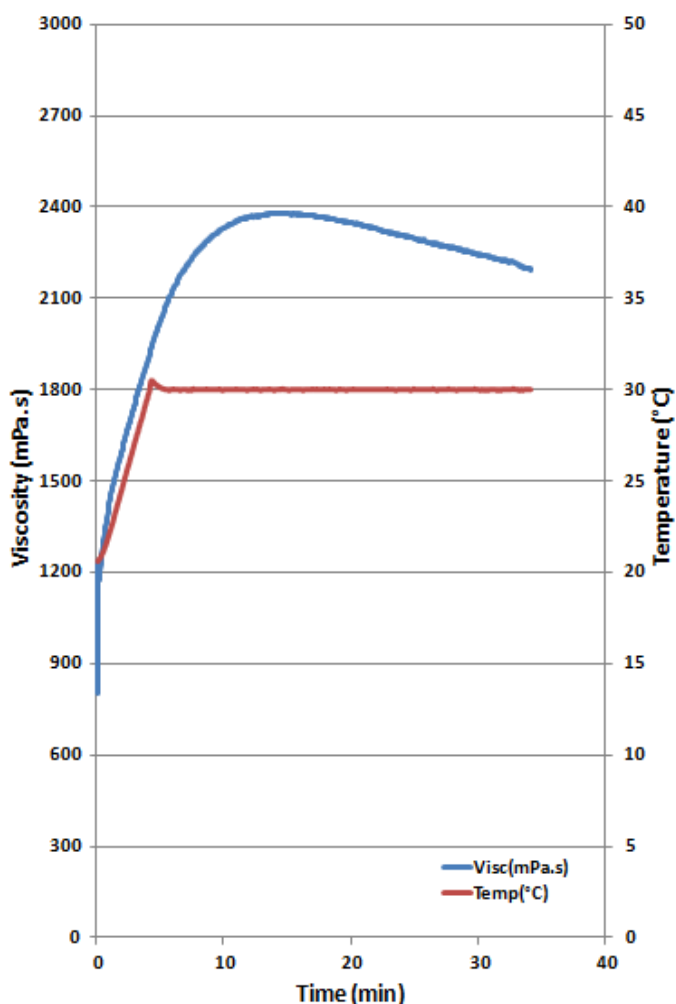
- smooth texture
- good paste clarity
- fast hydration
- bland flavour
- medium to high viscosity
- very good acid resistance
- good cold storage and freeze-thaw stability
- good baking stability

APPLICATION

The product is a highly versatile instant thickener especially developed for:

- instant puddings and desserts
- instant soups and sauces
- dry mixes
- bakery mixes
- frozen dough
- meat fillings

To ensure smooth incorporation, preblend with sugar or other dry ingredients prior to mixing into the aqueous system.



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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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