

C☆Tex 06205

DESCRIPTION

Stabilised and crosslinked waxy maize starch

RAW MATERIAL

Waxy corn (maize)

PRODUCT LABEL

Package labelling	Acetylated distarch adipate
Package labeling US	Food starch modified
Ingredients [Listed in Descending Order]	Modified starch

FOR USE IN FOOD, NOT FOR RETAIL SALE

PRODUCT CLASSIFICATION

CN Code (Valid for EU 28)	3505 10 50
E No	E 1422
INS	1422

Country of Origin

USA
Netherlands

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Moisture	-	%	11		14	
Non soluble residue	/100g					pass test
pH slurry	20g + 100 ml		4.5		6.5	
Protein	Nx6.25 on d.b.	%			0.4	
Sulphur dioxide	-	mg/kg			10	
Visc:Buffer RVA	5.5%ds,final	mPa.s	1275		1475	
Visc:Buffer RVA	5.5%ds,top	mPa.s	1000		1300	
Visc:Neutr RVA	5.5%ds,final	mPa.s	1525		1800	
Visc:Neutr RVA	5.5%ds,top	mPa.s	875		1125	

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	-	%	0.3
Bulk Density	packed	g/l	650

Allergens (Legal directives)
Allergen information

	Presence	Comment
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	** SO ₂ < 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 <10ppm allergen labelling not required according to the European Food Labeling Directive 2000/13/EC as amended.

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

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

Current JECFA Monograph

Current Food Chemical Codex

This product is in compliance with:

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

FDA 21 CFR § 172.892, Food starch-modified

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
 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.

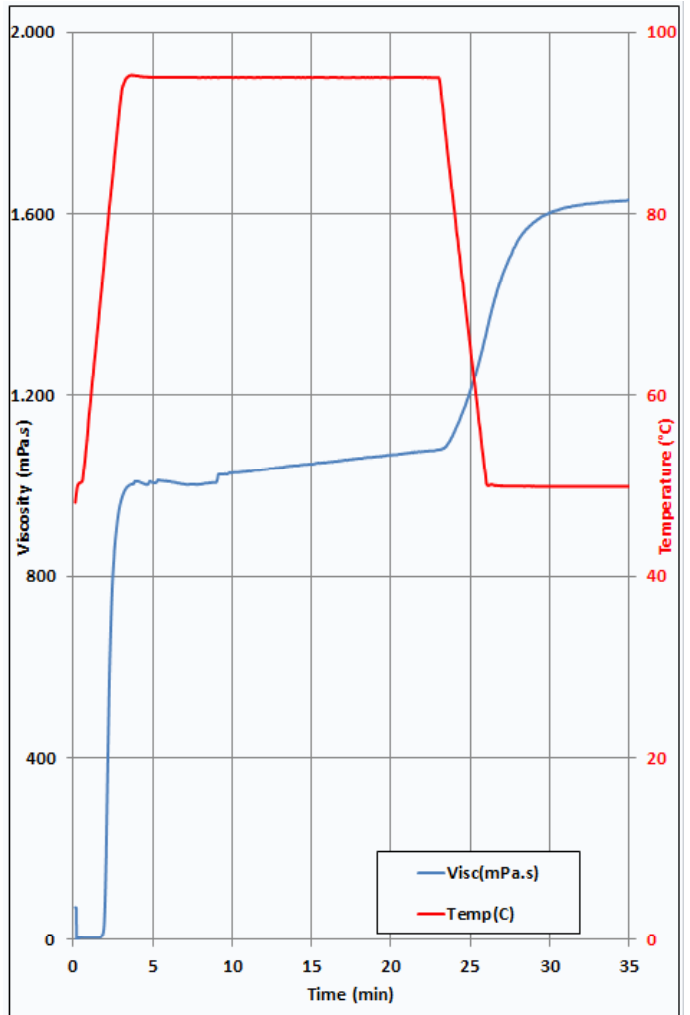
FUNCTIONALITY

- adaptable to both batch and continuous process systems
- stable in mild to moderate processing conditions
- good resistance to shear forces
- short and smooth texture
- good freeze-thaw stability
- good acid aid
- good storage stability
- high paste clarity

APPLICATION

The product is a versatile thickener and stabiliser recommended for:

- fruit preparations
- canned soups and sauces
- sauces, gravies and relishes
- frozen soups and sauces
- fresh and frozen pie fillings
- dry food mixes
- canned dairy desserts



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.

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Nutritional Information					
Average values per 100g	Unit	EU	US	Japan	Comment
Energy (kcal)	kcal	351	351	351	
Calories from Fat	kcal		0		
Energy (kJ)	kJ	1491	1491	1491	
Protein	g	0.3	0.3	0.3	
Carbohydrates	g	87	87	87	
of which sugars	g	0	0	0	
of which starch	g	87	87	87	
Dietary Fiber	g				
Fat	g	0.1	0.1	0.1	
of which saturated	g	0	0	0	
of which Trans Fat	g	0	0	0	
Cholesterol	mg	0	0	0	
Sodium	mg	10	10	10	
Salt	mg	25	25	25	
Calcium	mg	5	5	5	
Iron	mg	0.2	0.2	0.2	
Vitamin A	IU	0	0	0	
Vitamin C	mg	0	0	0	
Water	g	13	13	13	
Ash	g	0	0	0	

The list comprises relevant nutritional components only.

Values are calculated based on the average of product specifications. In those cases where only a minimum or a maximum value is specified, these values were taken respectively.

The EU column lists the nutritional values in accordance with Regulation (EU) n° 1169/2011 on food information to consumers.

The US column lists the nutritional values in accordance with Code of Federal Regulations (CFR 21).

The Japan column lists the nutritional values in accordance with the Japanese Legislation.

The energy values may differ per region because of different calculations.