



AGENAJEL 20.306 PRODUCT DATA SHEET

Pregelatinized modified waxy corn starch

GENERAL DESCRIPTION

- AGENAJEL 20.306 is a pregelatinized distarch phosphate based on non-GMO waxy corn.
- AGENAJEL 20.306 shows high viscosity and good stability against heat and acid conditions.
- AGENAJEL 20.306 is cold water soluble.
- Appearance: white to yellowish, fine powder
- Odour: specific, pure
- Taste: specific, pure

NUTRITIONAL VALUES (in g/100 g product)

- Energy: 1622 kJ
- Fat: < 0,5
 - thereof saturated fatty acids: < 0,1
 - thereof unsaturated fatty acids: < 0,1
- Carbohydrates: 95
 - thereof sugar: 0
- Dietary fibres: 0
- Protein: < 0,5
- Salt: 0,20
- Bread units: approx. 7,9

ANALYSIS DATA

- Moisture: 4,0 – 8,0 %
- pH-value (1 % solution): 5,0 – 6,0
- Ash (550 °C): max. 0,5 % in d.s. (in dry substance)
- Sieve analysis > 0,315 µm: max. 1,0 %
- Viscosity (Brabender - 6,0 % in substance, cup 350 cmg):
after 2,5 h at 25 °C: 800 – 1.200 BU
- Microbiology:
 - Total plate count: max. 5.000/g
 - Coliforms: max. 10/g
 - E. coli: negative/g
 - Yeasts: max. 100/g
 - Moulds: max. 100/g
 - Salmonella: negative/25g



STORAGE AND MINIMUM SHELF-LIFE

- If properly stored under dry conditions (max. 70 % relative humidity) and well protected from heat: min. 36 months

PACKING

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

CUSTOMS TARIFF NUMBER

- 3505 1050

FOOD LEGISLATION (AUSTRIA)

- AGENAJEL 20.306 is a pregelatinized chemically modified starch (distarch phosphate, E 1412).
- AGENAJEL 20.306 is in compliance with REGULATION (EU) No. 231/2012 (Regulation laying down specifications for food additives listed in Annexes II and III to Regulation (EG) No. 1333/2008 as amended).
- The use of AGENAJEL 20.306 as additive and its permission for foodstuffs is regulated in Regulation (EG) No. 1333/2008 as amended.
- Designation within a list of ingredients according to Regulation (EU) No. 1169/2011 as amended: "modified starch".

PROPERTIES AND APPLICATION

- Dispersions of AGENAJEL 20.306 yield transparent, smooth and short-textured pastes. They will not gelatinize even in case of an extended storage period and there will be no syneresis.
- AGENAJEL 20.306 is due to its features perfectly suitable as a thickening and binding agent and is particularly recommended for all food products (neutral or acid to pH 3,5) manufactured in a "cold process".
- To avoid the formation of lumps all dry ingredients of a food product should be mixed with AGENAJEL 20.306 and then be solved in water or other fluids.
- Some typical applications:

Fine food (e.g. mayonnaise,
salad sauces, ketchup):

thickener and binder with excellent stability
against shear stress and syneresis

Instant products
(e.g. dessert creams, fruit sauces):

thickener and binder, gives a creamy texture
to the products, has no tendency to gel but
remains smooth and creamy

Fruit preparations, bakery products:

provides consistency and a creamy texture

Above stated information is indicative only and no responsibility can be assumed. Recommendation is made to check suitability of our product by doing tests on your own.