



## AGENAJEL 20.350 PRODUCT DATA SHEET

### Modified waxy corn starch

#### GENERAL DESCRIPTION

- AGENAJEL 20.350 is a distarch phosphate based on non-GMO waxy corn.
- AGENAJEL 20.350 shows an excellent thickening capacity and good stability against heat and freeze/thaw stress.
- Appearance: white to slightly yellow, fine powder
- Odour: specific, pure
- Taste: specific, pure

#### NUTRITIONAL VALUES (in g/100 g product)

- Energy: 1482 kJ
- Fat: < 0,5
  - thereof saturated fatty acids: < 0,1
  - thereof unsaturated fatty acids: < 0,1
- Carbohydrates: 87
  - thereof sugar: 0
- Dietary fibres: 0
- Protein: < 0,5
- Salt: 0,20
- Bread units: approx. 7,3

#### ANALYSIS DATA

- Moisture: max. 14,0 %
- pH-value (1 % solution): 5,0 - 6,0
- Ash (550 °C): max. 1,0 % in d.s. (in dry substance)
- Gelatinization temperature: 65 - 75 °C
- Viscosity (Brabender - 6,25 % in substance, 350 cmg cup):
  - after reaching 95 °C: 1.000 – 1.300 BU
  - after cooling to 50 °C: 1.400 – 1.700 BU
- Microbiology:
  - Total plate number: max. 10.000/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. 24 months.

## **PACKING**

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

## **FOOD LEGISLATION (AUSTRIA)**

- AGENAJEL 20.350 is a chemically modified starch (distarch phosphate, E 1412).
- AGENAJEL 20.350 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 20.350 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: "E 1412" or "modified starch".

## **PROPERTIES AND APPLICATIONS**

- Aqueous cook-up solutions of AGENAJEL 20.350 yield transparent and slightly smooth pastes with excellent freeze/thaw and heat stability.
- Due to its properties AGENAJEL 20.350 is especially used as binder and thickener in the production of frozen or canned food.

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.