

QUEMINA 21.257 PRODUCT DATA SHEET

Organic instant waxy corn starch certified organic

GENERAL DESCRIPTION

- QUEMINA 21.257 is an instant (= cold water swelling) waxy corn starch which is a special type of amylose-free corn starch consisting mainly of amylopectin. QUEMINA 21.257 features as rheology modifier and thickener. Intensive stirring is required to disperse QUEMINA 21.257 in water without lumping.

- INCI Name: Zea Mays Starch (=corn starch)
- CAS No.: 9005-25-8
- EINECS No.: 232-679-6

ANALYSIS DATA

- Moisture content: max. 8,0 %
- pH-value: 5,0 – 8,0

- Microbiology:
 - Total plate count: max. 500 / g
 - Coliforms: negative/g
 - E. coli: negative/g
 - Yeasts: negative/0,1g
 - Moulds: negative/0,1g
 - Salmonella: negative/g

ORGANIC CERTIFICATE

- QUEMINA 21.257 is produced out of organic waxy corn in accordance with the EU-regulations.
- AGRANA is supervised by Austria Bio Garantie and has the check number AT-BIO-301.
- QUEMINA 21.257 is automatically accepted by ECOCERT.



STORAGE AND MINIMUM SHELF-LIFE

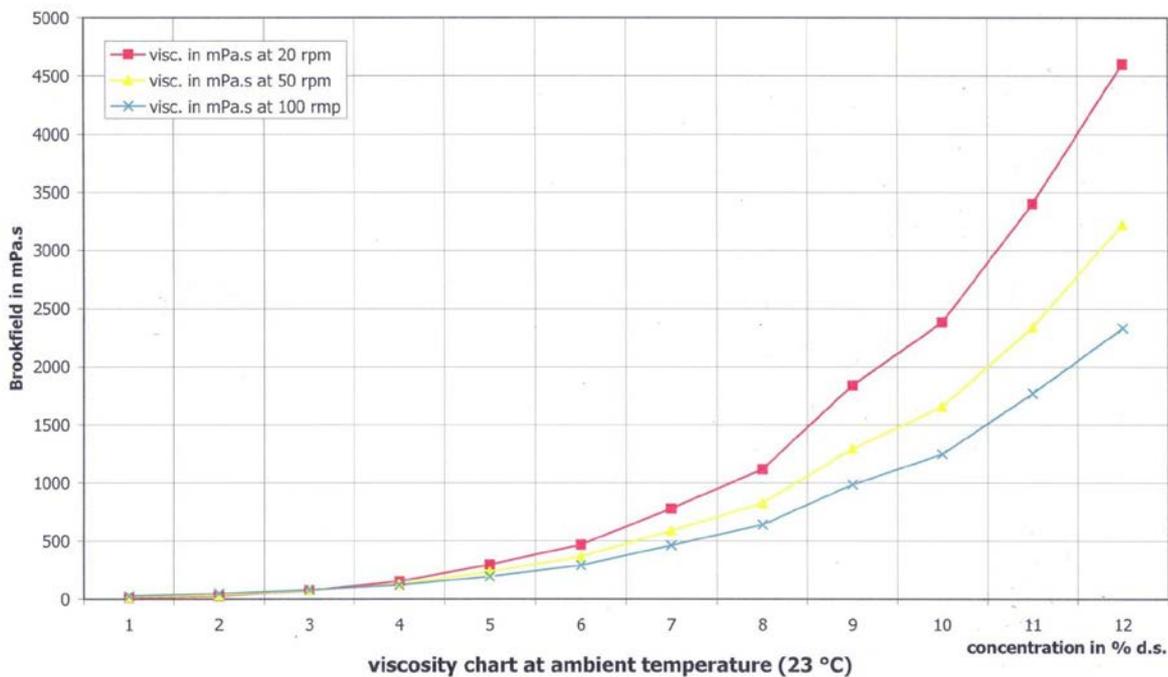
- If properly stored under dry conditions (max. 70% relative humidity): at least 36 months from production

PACKAGING

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

CUSTOMS TARIF NUMBER

- 3505 1090



APPLICATION FIELDS

- creams & lotions
- hair gel / conditioner
- moisturizer etc.

APPLICATIONAL FUNCTIONS:

- QUEMINA 21.257 is used as natural rheology modifier in personal care emulsions, mainly in combination with Xanthan.
- It provides a soft and silky skin feel.
- QUEMINA 21.257 is a powder and can be used also for cold processed formulations.
- It is compatible with common used cosmetic raw materials.

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.