



AGENAJEL 20.383 PRODUCT DATA SHEET

Modified waxy corn starch

GENERAL DESCRIPTION

- AGENAJEL 20.383 is a propoxylated distarch phosphate based on waxy corn.
- AGENAJEL 20.383 shows an excellent stability against heat, acid, shear, freezing and thawing.
- Appearance: white 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 – 7,0
- Ash (550 °C): max. 0,7 % in d.s. (in dry substance)
- Bulk density (loose): 450 – 550 g/l
- Gelatinization temperature: approx. 55 °C
- Viscosity (Brabender - 6,25 % in substance, 350 cmg cup):
 - after reaching 95 °C: approx. 600 BU
 - after cooling to 50 °C: approx. 1.300 BU
- Microbiology:
 - Total plate count: 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): 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 20.383 is a chemically modified starch (propoxylated distarch phosphate, E 1442).
- AGENAJEL 20.383 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 20.383 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

- Because of the very good stability AGENAJEL 20.383 is well suitable for making UHT-products or acid (approx. pH-3) products.
- Some typical applications:

Fruit preparations:

typical short, creamy texture with transparent appearance and neutral taste

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.