



## AGENABON 20.219 PRODUCT DATA SHEET

### Hydrolyzed Corn Starch

#### GENERAL DESCRIPTION

- AGENABON 20.219 is produced by saccharification and spray-drying of corn starch.
- AGENABON 20.219 is a free-flowing, slightly hygroscopic powder that solves readily in water.
- Appearance: fine, white powder
- Odour: neutral, pure
- INCI: Hydrolyzed Corn Starch

#### ANALYSIS DATA

- Dry substance: min. 95.0 %
- pH-value: 4.0 – 5.5
- DE-value (Dextrose Equivalent): 31.0 – 35.0 % in d.s. (in dry substance)
- Bulk density loose: 450 – 600 g/l
- Sieve analysis > 0.4 mm: max. 0.5 %
- Microbiology:

Total plate count:	max. 500/g	ISO 4833-1
Yeasts:	max. 10/g	ISO 7954
Moulds:	max. 10/g	ISO 7954
Salmonella:	negative	ISO 6579

#### STORAGE AND SHELF LIFE

- If properly stored under dry conditions (max. 70 % relative humidity): min. 60 months

#### PACKING

- 25 kg paper-bags with PE-bag inside (1 euro-pallet = 30 bags = 750 kg)

#### CUSTOMS TARIFF NUMBER

- 1702 3090

#### PROPERTIES AND APPLICATIONS

- AGENABON 20.219 can be used for cosmetic applications, especially as natural styling polymer in hair styling mousse for better curl retention and more volume without perceived after hair feel.



## CHEMICAL REGULATORY INFORMATION

- AGENABON 20.219 is the dried form of CAS 8029-43-4 (EINECS No 232-436-4) hydrolyzed corn starch and corresponds to 12755 Hydrolyzed Corn Starch stated in Commission Implementing Decision (EU) 2022/677 laying down rules for the application of Regulation (EC) No 1223/2009 of the European Parliament and of the Council as regards the glossary of common ingredient names for use in the labelling of cosmetic products (CosIng list).

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