



AGENAJEL 20.306 PRODUCT DATA SHEET

Pregelatinized modified waxy corn starch

GENERAL DESCRIPTION

- AGENAJEL 20.306 is a pregelatinized distarch phosphate based on 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, fine powder
- Odour: specific, pure

NUTRITIONAL VALUES (in g/100 g product)

- Energy: 1 622 kJ / 387 kcal
- 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

ANALYSIS DATA

- Moisture: max. – 8.0 %
- pH-value (1 % solution): 5.0 – 6.0
- Viscosity (in acidic conditions): 900 – 1 300 BU
- Microbiology:
 - Total plate count: ≤ 200/g
 - Coliforms: negative/g
 - E. coli: negative/g
 - Yeasts: ≤ 20/g
 - Moulds: ≤ 20/g
 - Salmonella: negative/25g
 - Staphylococcus aureus: negative/g
 - Gram negative bacteria NW: negative/g
 - Candida albicans NW: negative/g



COUNTRY OF ORIGIN

- EU

STORAGE AND SHELF LIFE

- If properly stored under dry conditions and well protected from heat: 36 months
- We recommend to store the product in its unopened packaging. Upon opening, use the product as quickly as possible.

PRODUCTION AND PACKAGING

Deliveries of AGENAJEL 20.306 can be realized from various AGRANA production sites.

Bags

- Wooden EURO pallet: multiply paper bags of 25 kg (1 pallet = 21 bags = 525 kg)

CUSTOMS TARIFF NUMBER

- 3505 1050

FOOD LEGISLATION

- AGENAJEL 20.306 is a 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: "E 1412" or "modified starch".

SAFETY DATA SHEET

- All food and feed products produced by AGRANA Stärke GmbH are products without any dangerous properties in respect to the chemical law. The issue of a safety data sheet is therefore not required according to EU regulation VO (EG) 1907/2006, Article 31. A safety data sheet would not provide any additional information to the product data sheet. All products are biodegradable and can be disposed in appropriate waste management facilities.



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

ADDITIONAL INFORMATION

Please find additional information in our [General Information File](#).

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.