

PRODUCT SPECIFICATION

DATE OF ISSUE
11-09-2015

ORGANIC CORN STARCH INSTANT



NATUURLIJK NATUURLIJK PRODUCT CODE:
X1566, X1567

PRODUCTION:
20181604



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic corn starch instant		
Production	20181604		
Product code	Content	EAN	Packaging
x1566	100g	8718309830502	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
x1567	450g	8718309830519	

1.2 Scientific product information

Single ingredient	
Main use	Cold binder, thickening and stabilizing agent
Chemical name	Organic corn starch pre-gelatinized
Chemical formula	
Production method	Produced from organic corn starch by thermal treatment followed by drying and milling.

1.3 Legislative product information

CAS number	-		
EU food additive	-		
Country of Origin	Austria		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		fine powder	
Colour		white	
Odour/taste		specific, neutral	
Purity	%	87	
Solubility		soluble in cold water	
Ash	%	± 0,2	
pH		7	
Particle size		Max. 2 % > 0,5 mm	

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special food ingredients

		Min. 65% >0,1 mm	
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2.2 Microbiological data

Total plate count	Cfu/g	<5000	
Moulds	Cfu/g	<10	
Yeasts	Cfu/g	<10	
Salmonella	cfu/25g	Absent	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1484	
Energy	kcal/100g	350	
Protein	g/100g	0,3	
Carbohydrate:	g/100g	87	
Of which Sugars	g/100g		
Polyols	g/100g		
Starches	g/100g	87	
Others	g/100g		
Fat:	g/100g	0,1	
Of which Saturated	g/100g	<0,1	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g	max 8	
Organic acid	g/100g		
Dietary fiber	g/100g	1	

2.4.2 Minerals

Sodium (Na)	mg/100g	6	
Calcium (Ca)	mg/100g	15	
Iron (Fe)	mg/100g	2	
Magnesium (Mg)	mg/100g	5	
Potassium (K)	mg/100g	5	

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Phosphor (P)	mg/100g	36	
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2.4.3 Vitamins

All		none	
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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
Barley	✗	✗	✗
Beef	✗	✗	✗
Cacao	✗	✗	✗
Carrot	✗	✗	✗
Celery and celery products	✗	✗	✗
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✗	✗	✗
Chicken	✗	✗	✗
Coriander	✗	✗	✗
Crustaceans and Shellfish	✗	✗	✗
Eggs and egg products	✗	✗	✗
Fish and fish products	✗	✗	✗
Glutamate	✗	✗	✗
Lupin and products thereof	✗	✗	✗
Milk and milk products (including Lactose)	✗	✗	✗
Molluscs and products thereof	✗	✗	✗
Mustard and mustard products	✗	✗	✗
Nuts and nut products (almonds, hazelnuts, walnuts)	✗	✗	✗
Peanuts and peanut products	✗	✗	✗

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Pork	X	X	X
Sesame and sesame products	X	X	X
Soybean and soybean products	X	X	X
Sulphite (E221 – E228)	X	X	X

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	X	Vegans	✓
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

Cornstarch instant does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

3.4 Irradiation:

Cornstarch instant is not treated with ionizing radiation.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry in a ventilated place.
Shelf life	36 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Gelatinizes in cold water, dispersions of corn starch instant yield opaque pastes with a high viscosity.

In order to facilitate easy dispersion of cornstarch instant in water without formation of lumps it is recommended to pre-mix the starch with other dry components of the formula.

Some important applications:

- Instant pudding creams, confectionery creams: consistency, taste
- Instant dough mixes: regulation of the moisture content and the consistency of the dough
- Baking products: improved duration of freshness

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- Baby food, instant products: easily digestible starch, acts as a good binder adding consistency
- Baking fillings: improvement of consistency and water binding
- Cereal pan-cakes: improves binding throughout
- Baking powder: improve shelf life, standardizing dosage.

6.2 Dictionary

NL	The Netherlands	Maiszetmeel instant
GB	Great Britain (UK)	Corn starch
DE	Germany	Instant Maisstärke
FR	France	Amidon
ES	Spain	Almidón
PT	Portugal	Amido
IT	Italy	Amido
DK	Denmark	Stivelse
NO	Norway	Stive (Stivelse)
SE	Sweden	Stärkelse
FI	Finland	Tärkkelys
IS	Iceland	Stærkja
CZ	Czech Republic	Škrob
SK	Slovak Republic	Škrob
HU	Hungary	Keményítő
HR	Croatia (Hrvatska)	Škrob
GR	Greece	Άμυλο
SI	Slovenia	
PL	Poland	Skrobia
RO	Romania	Amidon
BG	Bulgaria	Нишесте
RU	Russian Federation	Крахмал
TR	Turkey	Nişasta

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.