

# MAIZE STARCH

## Native maize starch

GENERAL CHARACTERISTICS	
<b>Physical aspects</b>	White to cream powder
<b>Organoleptic aspects</b>	No foreign odour
<b>Origin</b>	Obtained through wet extraction from corn grains
<b>Composition</b>	<p>Native maize starch</p> <p>Starch is a natural glucose polymer, its chemical formula is <math>(C_6H_{10}O_5)_n</math>.</p> <p>It is composed of two fractions that have different molecular structures : amylose (linear fraction) and amylopectin (branched fraction).</p> <p>These two molecular fractions are associated to form the starch granule, and their proportion determine its physical properties. On average, the granule contains 22 to 26 % of amylose and 74 to 78 % of amylopectin.</p>

DESCRIPTION	
<b>Function / Properties</b>	<ul style="list-style-type: none"> <li>➤ Short gel texture</li> <li>➤ Opaque gel</li> <li>➤ Relatively high viscosity</li> <li>➤ Easy dispersion in cold water</li> <li>➤ Fair resistance to shear</li> <li>➤ Poor stability to retrogradation</li> <li>➤ Poor freeze-thaw stability</li> </ul>
<b>Uses</b>	<ul style="list-style-type: none"> <li>➤ Desserts, flans, custard : as a gelling or thickening agent</li> <li>➤ Sauces, soups, ready-to-eat dishes : as a binding agent that does not affect the original taste</li> <li>➤ Powdered products : anti-caking and excipient</li> <li>➤ Biscuit manufacture : often used as a dilutant for overly strong flours</li> <li>➤ Dairy products : thickener, helps to obtain a short and gelled texture in combination with other hydrocolloids</li> <li>➤ Baby food : high purity carbohydrate (gluten free), used as a dairy product thickener</li> <li>➤ Preserved meat products : binder, used in meat products as it provides cooked products enough firmness to be cut</li> <li>➤ Tablets : binder, excipient and disintegrating agent</li> </ul>



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

SPECIFICATIONS	
<b><u>Physico-chemical specifications</u></b>	
Moisture	Max. 14 %
pH	4 – 6
Protein (N x 6.25 on dry basis)	Max. 0.4 %
Sulphur dioxide	Max. 10 ppm
Viscosity at 50°C (Brabender)	Min. 550 BU
Viscosity at 95°C (Brabender)	Min. 330 BU
Ash	0.1 %
Bulk density (packed)	700 g/L
<b><u>Heavy metals</u></b>	
Cadmium	Max. 0.1 ppm
Arsenic	Max. 0.2 ppm
Lead	Max. 0.2 ppm
Mercury	Max. 0.1 ppm
<b><u>Microbiological specifications</u></b>	
Total plate count	Max. 5000 CFU/g
Yeasts	Max. 500 CFU/g
Moulds	Max. 500 CFU/g
<i>E. coli</i>	Absence in 1 g
Salmonella	Absence in 25 g

NUTRITIONAL INFORMATION FOR 100 G	
Energetic Value	353 kcal / 1500 kJ
Lipids	0.1 g
- Saturated Fatty Acids	0 g
Carbohydrates	88 g
- Sugars	0 g
- Starch	88 g
Dietary fibres	0 g
Protein	0.3 g
Salt	25 mg
Minerals	
- Sodium	10 mg
- Potassium	5 mg
- Calcium	5 mg
- Iron	0.2 mg
Water	12 g



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ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

REGULATORY DATA	
<b>GMO</b>	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
<b>Ionization</b>	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
<b>Nanomaterials</b>	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.
<b>N° CAS / CE</b>	9005-25-8 / 232-679-6

DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	
Vegan	X	
Vegetarian	X	



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PACKAGING /STORAGE	
<b>Packaging</b>	5 kg paper bag – box of 5 bags (25 kg) – pallet of 18 boxes (450 kg) 25 kg paper bag – pallet of 20 bags (500 kg)
<b>Storage conditions</b>	Store in a cool and dry place in its original unopened packaging
<b>Shelf life</b>	2 years in its original and unopened packaging

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**ARTICLE CODE**                      5 kg ⇒ 153B                      25 kg ⇒ 630D

*We reserve the right to modify this data according to the evolution of our products.*

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INGRÉDIENTS ALIMENTAIRES DEPUIS 1908



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