

C☆Gel™ 20006

DESCRIPTION

Native wheat starch

RAW MATERIAL

Wheat

PRODUCT LABEL

Package labelling Wheat starch, contains gluten

Ingredients [Listed in
Descending Order] Wheat starch

PRODUCT CLASSIFICATION

CN Code (Valid for EU 28) 1108 11 00

Country of Origin

Netherlands

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Moisture	-	%			14	
pH slurry	20g + 100 ml		4		7.5	
Protein	Nx5.70 on d.b.	%			0.4	
Sulphur dioxide	-	mg/kg			10	

Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				20000	
Yeasts	/g				200	
Moulds	/g				200	
E. coli	/g					absent
Salmonella	/25g					absent

Typical product data

Parameter		Unit	Typically
Appearance	-		White to cream coloured powder
Ash	-	%	0.35
Bulk Density	packed	g/l	700

Allergens (Legal directives)
Allergen information

	Presence	Comment
Wheat and products thereof	Yes	
Cereals containing gluten and products thereof	Yes	Typical gluten content is 200 mg/kg on dry basis
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	** SO2 <10 mg/kg
Lupins and products thereof	No	
Molluscs and products thereof	No	

** Sulphur dioxide max 10ppm allergen labelling not required according to Annex II of Regulation (EU) n° 1169/2011 on food information to consumers.

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA)

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

Dietary information

Suitable for	Certified		Comment
Halal	Yes	Yes	
Kosher	Yes	Yes	
Lacto-vegetarian	Yes	No	
Ovo-vegan	Yes	No	
Vegan	Yes	No	
Vegetarian	Yes	No	

GMO statement

For its operations in Europe, Cargill complies with the EU GMO requirements as principally laid down under EC Regulation No 1829/2003 on 'genetically modified food and feed' and EC Regulation No 1830/2003 on 'the traceability and labelling of food and feed products produced from GMO's'. By ensuring the supply of conventional ingredients in the EU, Cargill thus ensures that there is no need to label its products under either 1829/2003 or 1830/2003.

Legal requirements

REGULATION (EC) No 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 on the hygiene of foodstuffs (as amended)

REGULATION (EC) NO 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin (as amended)

This product is in compliance with:

REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004 on materials and articles intended to come into contact with food (as amended)

COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (as amended)

REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (as amended)

STANDARD PACKAGING

Bulk

Paper Bags

Big Bags

RECOMMENDED STORAGE CONDITIONS

Store inside, under dry conditions

SHELF LIFE FOR PACKED PRODUCT

Shelf life after production date (months): 24

Minimum remaining shelf life after delivery (months): 6

COMMENTS TO SHELF LIFE

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected. For products delivered in bulk, there should be a clean storage (and circulation) system, protected from any potential contamination.

FUNCTIONALITY

- smooth and short gel texture
- relatively low viscosity
- opaque gel
- fair resistance to shear
- poor stability to freeze-thaw
- poor stability to retrogradation
- easy dispersion in cold water

APPLICATION

Native wheat starches are multifunctional ingredients exhibiting properties that can be used in a number of food applications and manufacturing processes: texturing agent, film formers, water binders, fillers and thickeners. The product is applied in food products such as: biscuit and cakes, icing sugar, cake mixes, food powders, salad dressings, white sauces, cream soups, meat products

Country of origin definition:

Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated.

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

Disclaimer:

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Nutritional Information					
Average values per 100g	Unit	EU	US	Japan	Comment
Energy (kcal)	kcal	352	352	352	
Energy (kJ)	kJ	1495	1495	1495	
Protein	g	0.2	0.2	0.2	
Carbohydrates	g	88	88	88	
of which sugars	g	0	0	0	
of which starch	g	88	88	88	
Dietary Fiber	g				
Fat	g	0.1	0.1	0.1	
of which saturated	g	0	0	0	
of which Trans Fat	g	0	0	0	
Cholesterol	mg	0	0	0	
Sodium	mg	10	10	10	
Salt	mg	25	25	25	
Calcium	mg	5	5	5	
Iron	mg	0.2	0.2	0.2	
Vitamin C	mg	0	0	0	
Water	g	12	12	12	
Ash	g	0	0	0	

The list comprises relevant nutritional components only.

Values are calculated based on the average of product specifications. In those cases where only a minimum or a maximum value is specified, these values were taken respectively.

The EU column lists the nutritional values in accordance with Regulation (EU) n° 1169/2011 on food information to consumers.

The US column lists the nutritional values in accordance with Code of Federal Regulations (CFR 21).

The Japan column lists the nutritional values in accordance with the Japanese Legislation.

The energy values may differ per region because of different calculations.

DISTRIBUTOR COMPANY INFORMATION			
name	BRENNTAG N.V.	BRENNTAG Nederland B.V.	BRENNTAG SOUTH AFRICA (PTY) LTD
address	Nijverheidslaan 38 8540 Deerlijk	Donker Duyvisweg 44 3316 BM Dordrecht	11 Mansell Road Killarney Gardens, 7441
country	Belgium	The Netherlands	South Africa
phone number	+32 (0)56 77 69 44	+31 (0)78 65 44 944	+27 (0)21 0201800
website	www.brenntag.be	www.brenntag.nl	www.brenntag.co.za
e-mail	info@brenntag.be	info@brenntag.nl	info@brenntag.co.za
activities	Distribution and export of chemicals and ingredients		
VAT number	BE0405317567	NL001375945B01	4740102209
emergency number(24/365)	+32 (0)56 77 69 44	+31 (0)78 6544 944	+27 (0)21 0201800
management systems: certifications	ISO 9001, ISO 14001, ISO 22000, FSSC 22000, GMP+ Feed, ESAD	ISO 9001, ISO 14001, ISO 22000, FSSC 22000, OHSAS 18001, GMP+ Feed, ESAD, AEO	ISO 9001, FSSC 22000