

**C★Tex™ 06214**

**DESCRIPTION**

Stabilised, medium cross-linked waxy maize starch

**RAW MATERIAL**

Waxy corn (maize)

**PRODUCT LABEL**

Package labelling Acetylated distarch adipate  
 Package labeling US Food starch modified  
 Ingredients [Listed in Descending Order] Modified starch



**FOR USE IN FOOD, NOT FOR RETAIL SALE**

**PRODUCT CLASSIFICATION**

CN Code (Valid for EU 28) 3505 10 50  
 E No E 1422  
 INS 1422

**Country of Origin**

Netherlands

**SPECIFICATIONS**

**Chemical/physical specifications**

Parameter		Unit	Min	Typical	Max	Text
Moisture	-	%			14	
Non soluble residue	/100g					pass test
pH slurry	20g + 100 ml		4.5		6.5	
Protein	Nx6.25 on d.b.	%			0.4	
Sulphur dioxide	-	mg/kg			10	
Visc:Buffer RVA	5.5%ds,final	mPa.s	1100		1400	
Visc:Buffer RVA	5.5%ds,top	mPa.s	675		1000	
Visc:Neutr RVA	5.5%ds,final	mPa.s	1100		1450	
Visc:Neutr RVA	5.5%ds,top	mPa.s	500		800	

**Microbiological specifications**

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				5000	
Yeasts	/g				500	
Moulds	/g				500	
E. coli	/g					absent
Salmonella	/25g					absent

**Typical product data**

Parameter		Unit	Typically
Ash	-	%	0.4
Bulk Density	packed	g/l	650



**Allergens (Legal directives)**

**Allergen information**

	Presence	Comment
Wheat and products thereof	No	
Cereals containing gluten and products thereof	No	
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	

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)

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

**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

This product is in compliance with:

Regulation 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No. 1333/2008.

Current JECFA Monograph

Where manufactured in the EU this product is in compliance with Regulation (EC) 1333/2008 and subsequent amendments - on food additives.

FDA 21 CFR § 172.892, Food starch-modified

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)

Current Food Chemical Codex

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)

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)

REGULATION (EC) No 853/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 on the hygiene of foodstuffs (as amended)

### STANDARD PACKAGING

Bulk

Paper Bags

Polyethylene 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.




SARL Farming Pro

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**RC:** 23B0265874-01/13  
**N° Fisc:** 002313026587438  
**N° Art:** 13271006370  
**Banque:** BEA 114  
**N° Compte :** 002001141142200207-62

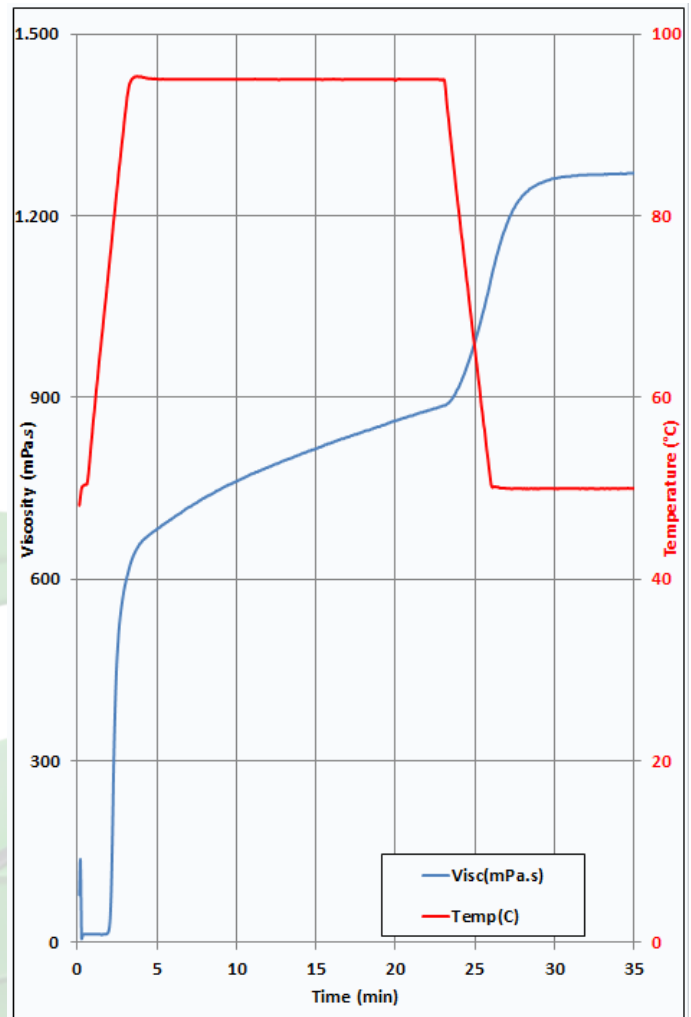
**FUNCTIONALITY**

- high water binding capacity
- medium viscosity
- short and smooth texture
- good stability at low temperatures
- good resistance to shear forces
- good stability at high temperature
- very good acid stability
- good freeze-thaw stability
- medium paste clarity

**APPLICATION**

The product is recommended as a thickener for food products prepared under mild to medium processing conditions, such as:

- canned soups and sauces
- salad dressings and creams
- frozen soups and sauces
- pasteurised dairy desserts
- canned dairy desserts
- UHT dairy desserts (indirect heating)
- dry food mixes.



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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**C★PolarTex™ 06748**

**DESCRIPTION**

Stabilised and highly cross-linked waxy maize starch

**RAW MATERIAL**

Waxy corn (maize)

**PRODUCT LABEL**

Package labelling Hydroxypropyl distarch phosphate  
 Package labeling US Food starch modified  
 Ingredients [Listed in Descending Order] Modified starch



**FOR USE IN FOOD, NOT FOR RETAIL SALE**

**PRODUCT CLASSIFICATION**

CN Code (Valid for EU 28) 3505 10 50  
 E No E 1442  
 INS 1442

**Country of Origin**  
Netherlands

**SPECIFICATIONS**

**Chemical/physical specifications**

Parameter		Unit	Min	Typical	Max	Text
Moisture	-	%			14	
pH slurry	20g + 100 ml		4.5		6.5	
Sulphur dioxide	-	mg/kg			10	
Visc:Buffer RVA	5.5%ds,final	mPa.s	1400		1800	
Visc:Buffer RVA	5.5%ds,top	mPa.s	500		800	

**Microbiological specifications**

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				5000	
Yeasts	/g				500	
Moulds	/g				500	
E. coli	/g					absent
Salmonella	/25g					absent

**Typical product data**

Parameter		Unit	Typically
Appearance	-		White to cream coloured powder
Ash	-	%	0.5



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**Allergen information**

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Mustard and products thereof	No	
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**Legal requirements**

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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)

Status pursuant to USDA 7 CFR Part 66 National Bioengineered Food Disclosure Standard ("BE" status):

The product has been sourced from a non-bioengineered source and the inadvertent presence of BE is less than 0.9%.

This product is in compliance with:

FDA 21 CFR § 172.892, Food starch-modified

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)

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Current JECFA Monograph

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**RECOMMENDED STORAGE CONDITIONS**

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**SHELF LIFE FOR PACKED PRODUCT**

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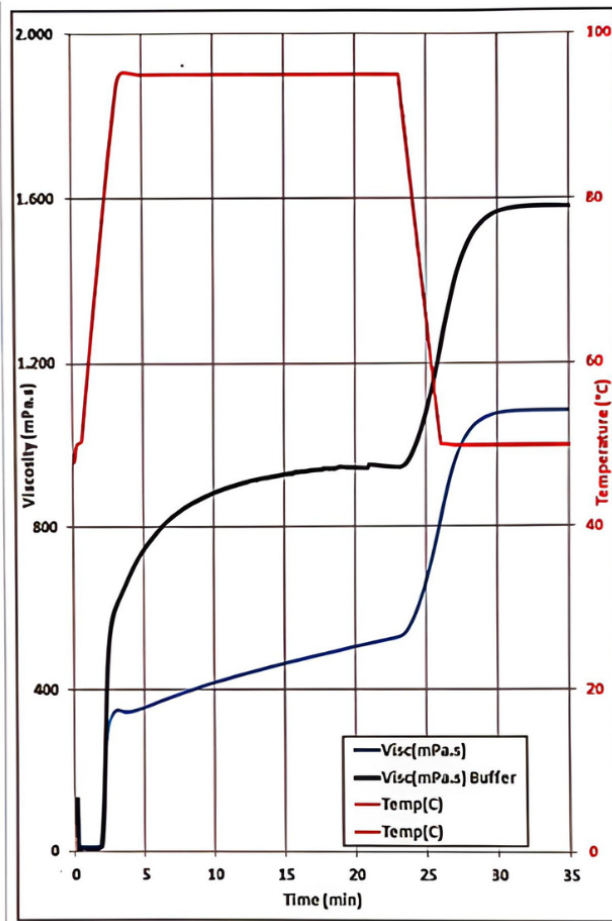
**FUNCTIONALITY**

- exceptional cold storage and freeze thaw stability
- superior performance in continuous, high shear systems
- resistant to high heat conditions
- can be used in high and low pH food systems
- smooth, short texture
- exceptional paste clarity
- bland flavour

**APPLICATION**

The product is a viscosifier and stabiliser designed for food systems requiring moderate to severe processing conditions, such as:

- pie fillings
- bakery cream
- UHT dairy desserts (indirect heating)
- frozen desserts
- canned soups and sauces
- frozen soups and sauces
- salad dressings and creams



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.

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