

AGRANA STARCH

PDB 20236 en.doc release 14, 27.02.2017 Page 1 of 2

AGENABON 20.236 PRODUCT DATA SHEET Organic glucose syrup solids

GENERAL DESCRIPTION

- AGENABON 20.236 is produced by saccharification and spray drying of organic corn.
- AGENABON 20.236 is a free-flowing, very easily soluble powder with a low hygroscopic character and consists of a mixture of saccharids without any starch.
- Appearance: fine, white powder
 Odour: neutral, pure
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 Taste: specific, moderate sweetness
- Taste: specific, moderate

NUTRITIONAL VALUES (in g/100 g product)

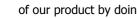
Energy:	1615 kJ
• Fat:	0
thereof saturated fatty acids:	0
Carbohydrates:	95
thereof sugar:	14
Dietary fibres:	0
Protein:	0
• Salt:	<0,01
Bread units:	approx. 7,9

ANALYSIS DATA

 Dry substance: 	min. 95,0 %
 pH-value: 	4,5 – 6,5
• DE-value (=Dextrose Equivalent):	28,0 – 32,0 % in d.s. (in dry substance)
Sulphate ash:	max. 0,3 % in d.s.
Bulk density (loose):	450 – 550 g/l
• SO ₂ :	absent
Microbiology:	
Total plate count:	max. 500/g
Coliforms:	negative/g
E. coli:	negative/g
Yeasts:	max. 10/g
Moulds:	max. 10/g
Salmonella:	negative/250g



PDB 20236 en.doc release 14, 27.02.2017 Page 2 of 2



ORGANIC CERTIFICATE

- AGENABON 20.236 is produced out of organic corn in accordance with the EU-regulations.
- AGRANA is supervised by Austria Bio Garantie, which has the check number AT-BIO-301.
- AGENABON 20.236 is NOP recognized via the EU-NOP Equivalency Arrangement.

COUNTRY OF ORIGIN

• EU

STORAGE AND MINIMUM SHELF-LIFE

• If properly stored under dry conditions (max. 70% relative humidity): at least 60 months

PACKAGING

• 25 kg multi-ply paper bags with a PE packaging inside (1 Euro-pallet = 30 bags = 750 kg)

CUSTOMS TARIFF NUMBER

• 1702 3090

FOOD LEGISLATION

- AGENABON 20.236 is a foodstuff and corresponds to the relevant and valid regulations in Austria and in the EU.
- Designation within a list of ingredients according to Regulation (EU) No. 1169/2011 as amended: "glucose syrup".

PROPERTIES AND APPLICATIONS

- AGENABON 20.236 can be recommended for dry mixtures and solutions. Because of its special carbohydrate spectrum it can be used for reduction of sweetness and improvement of mouthfeel.
- Important applications:

Ice-cream:	reduction of sweetness, increase of freezing temperature and better elasticity
Spices:	carrier substance and improvement of solubility
Meat products:	improvement of emulsion
Liqueurs:	improvement of consistency
Ketchup, barbecue sauces:	when used together with starch: improvement of mouth-feel, reduction of syneresis

Above stated information is indicative only and no responsibility can be assumed. Recommendation is to check suitability of our product by doing tests on your own.



