

		Product specification CODE	V-001
		Rev. number Rev. date	13 2023.05.25.
NATIVE WHEAT STARCH			

PRODUCT DESCRIPTION

Native wheat starch is a plant polysaccharide, a kind of carbohydrate. It builds up from unbound amylose, and branched amylopectin. Practically it is insoluble in cold water and alcohol.

Ingredients: starch **Chemical formula:** $(C_6H_{10}O_5)_n$

Sensory properties:

- Appearance: white powder
- Odor: neutral
- Taste: free from foreign flavors

PHYSICAL AND CHEMICAL CHARACTERISTICS

Parameter	Unit	MIN	MAX	Method
Moisture	% (w/w)		12	MSZ EN ISO 712:2010
Starch*	% (w/w)	97		Ewers polarimetric method
Protein (Nx6.25)*	% (w/w)		0.3	MSZ EN ISO 3188:2000
Raw fat*	% (w/w)		0.25	MSZ EN ISO 3947:2000
Ash*	% (w/w)		0.25	MSZ EN ISO 3593:2000
pH		5	7	ISI 26-5e method

*values are calculated on dry matter basis

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MICROBIOLOGICAL SPECIFICATION

Parameter	Limit		Method
	Unit		
Mould	CFU/g	<1000	MSZ EN ISO 21527-1:2013
Salmonella	CFU/25g	0	MSZ EN ISO 6579-1:2017
Enterobacteriaceae	CFU/1g	<1000	MSZ EN ISO 21528-2:2017

NUTRITION INFORMATION

Average nutritional value in 100g product	
Energy	1519 kJ / 358 kcal
Fat	0.2 g
- of which saturated fatty acids	0 g
Carbohydrate	88 g
- of which sugars	0.3 g
Protein	0.3 g
Salt (Na*2.5)	0.01 g

TOXIN SPECIFICATION

Parameter	Limit		Method
	Unit	MAX	
Aflatoxin (B1+B2+G1+G2)	µg/kg	4	ELISA
Aflatoxin B1	µg/kg	2	ELISA
Ochratoxin A	µg/kg	3	ELISA

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ALLERGENS

Allergen ingredient	Presence in the product	It may be present in the product due to cross contamination
Cereals containing gluten and products made thereof	X Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No / X NA
Crustaceans and crustacean products	<input type="checkbox"/> Yes / X No	<input type="checkbox"/> Yes / X No / <input type="checkbox"/> NA
Egg and egg products	<input type="checkbox"/> Yes / X No	<input type="checkbox"/> Yes / X No / <input type="checkbox"/> NA
Fish and fish products	<input type="checkbox"/> Yes / X No	<input type="checkbox"/> Yes / X No / <input type="checkbox"/> NA
Peanuts and peanut products	<input type="checkbox"/> Yes / X No	<input type="checkbox"/> Yes / X No / <input type="checkbox"/> NA
Soy and soy products	<input type="checkbox"/> Yes / X No	<input type="checkbox"/> Yes / X No / <input type="checkbox"/> NA
Milk and milk products	<input type="checkbox"/> Yes / X No	<input type="checkbox"/> Yes / X No / <input type="checkbox"/> NA
Nuts and products of nuts	<input type="checkbox"/> Yes / X No	<input type="checkbox"/> Yes / X No / <input type="checkbox"/> NA
Celery and celery products	<input type="checkbox"/> Yes / X No	<input type="checkbox"/> Yes / X No / <input type="checkbox"/> NA
Mustard and mustard products	<input type="checkbox"/> Yes / X No	<input type="checkbox"/> Yes / X No / <input type="checkbox"/> NA
Sesame and sesame products	<input type="checkbox"/> Yes / X No	<input type="checkbox"/> Yes / X No / <input type="checkbox"/> NA
Sulphur dioxide and sulphite (SO ₂ >10mg/kg)	<input type="checkbox"/> Yes / X No	<input type="checkbox"/> Yes / X No / <input type="checkbox"/> NA
Lupine and lupine products	<input type="checkbox"/> Yes / X No	<input type="checkbox"/> Yes / X No / <input type="checkbox"/> NA
Molluscs and mollusc products	<input type="checkbox"/> Yes / X No	<input type="checkbox"/> Yes / X No / <input type="checkbox"/> NA

Apart from gluten and wheat, this product does not contain other ingredients or residues of processing aids that would require labelling in accordance with European Regulation (EU) No 1169/2011.

SHELF-LIFE AND STORAGE CONDITIONS

- Shelf-life under appropriate storage conditions (max. 70% humidity): max. 24 months
- Storage: in a dry, cool, sun-protected place
- Transport conditions: protect from water, direct sunlight and flame

PACKAGING

- Multi-layer 25 kg paper bag (paper, PE, paper)
 - On wooden pallet size 800x1200 mm
 - On wooden pallet size 1000x1200 mm
 - On H1 plastic pallet size 800x1200 mm
- 1000 kg (Big Bag) on wooden pallet size 1000x1200 mm
- Bulk

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COMPLIANCE WITH LEGAL REQUIREMENTS

VireStar - Native wheat starch produced by VIRE SOL Ltd. complies with all relevant EU and national legislation.

STATEMENTS ON GMO

This product is considered Non-GMO. It is not derived from genetically modified (GM) wheat as defined in Regulation (EC) No 1829/2003. According to Regulation (EC) No 1829/2003 and in conjunction with Regulation (EC) No 1830/2003, there is no labelling requirement.

IONIZATION / X-RAY TREATMENT

This product is not irradiated or treated with ionizing irradiation falling under provisions defined in Directive 1999/2/EC, 1999/3/EC.

BSE / TSE

This product is not produced from raw material nor using processing aids of animal origin. It is hence not a material at risk to transmit bovine spongiform encephalitis (BSE/TSE).

CONTAMINANTS

This product corresponds to the requirements of the Commission Regulation (EU) No 2023/915 and its amendments setting maximum levels for certain contaminants in foodstuffs and to the complying subsequent regulations.

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PESTICIDE RESIDUES

This product corresponds to the requirements of the Commission Regulation (EC) No 396/2005 and its amendments setting maximum residue levels of pesticides in or on food and feed of plant and animal origin.

NANOMATERIALS

According to 2011/696/EU recommendation this product does not contain nanomaterials.

CERTIFICATES

- HALAL
- IFS
- KOSHER
- Non-GMO

APPLICATION

- Can be used in vegetarian, vegan, lacto vegetarian, ovo vegan diet.