

## C☆Gel™ - Instant 12018

### DESCRIPTION

Pregelatinised maize starch

### RAW MATERIAL

Corn (Maize)

### PRODUCT LABEL

Package labelling	Pregelatinized starch
Package labeling US	Food starch unmodified
Ingredients [Listed in Descending Order]	Starch

### PRODUCT CLASSIFICATION

CN Code (Valid for EU 28) 3505 10 90

### Country of Origin

Germany  
Netherlands

### SPECIFICATIONS

#### Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Moisture	-	%			10	
Bulk Density	loose	g/l	300		450	
Bulk Density	packed	g/l	400		550	
Granulometry	< 100 µm	%			45	
Granulometry	> 300 µm	%			8	
Non soluble residue	-					pass test
pH pregel	5%		4.5		7.5	
Protein	Nx6.25 on d.b.	%			0.4	
Sulphur dioxide	-	mg/kg			10	
Visc:Cold RVA	6%ds	mPa.s	250		475	

#### Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				2000	
Yeasts	/g				100	
Moulds	/g				100	
Salmonella	/25g					absent

#### Typical product data

Parameter		Unit	Typically
Ash	-	%	0.2

**Allergens (Legal directives)**
**Allergen information**

	<b>Presence</b>	<b>Comment</b>
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	

\*\* 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**

<b>Suitable for</b>	<b>Certified</b>		<b>Comment</b>
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)

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%.

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

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)

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**

Paper Bags

Polyethylene 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

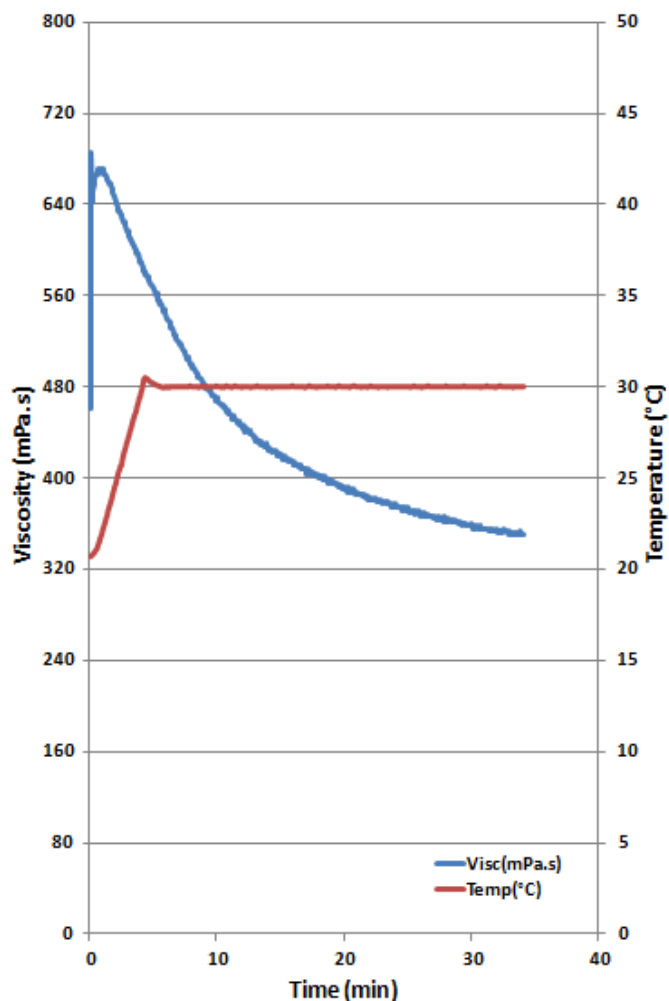
- instant viscosity without cooking
- short texture
- gel structure at room temperature
- opaque paste

## APPLICATION

The product is a instant thickener with a medium to fine granulometry used for:

- instant puddings
- instant sauce, soup and gravy mixes
- bakery mixes
- cake mixes

To ensure smooth incorporation preblend with sugar or other dry ingredients prior to mixing into the aqueous system



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☆Gel™ - Instant 12018

Nutritional Information					
Average values per 100g	Unit	EU	US	Japan	Comment
Energy (kcal)	kcal	373	373	373	
Energy (kJ)	kJ	1585	1585	1585	
Protein	g	0.3	0.3	0.3	
Carbohydrates	g	93	93	93	
of which sugars	g	0	0	0	
Added sugars	g		0		
of which starch	g	93	93	93	
Dietary Fiber	g		0		
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	
Potassium	mg		5		
Iron	mg	0.2	0.2	0.2	
Vitamin C	mg	0	0	0	
Vitamin D	mcg		0		
Water	g	7	7	7	
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.