



Varenummer: 041255

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AGRANA STARCH

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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
- Taste: specific, moderate sweetness

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
- SO₂: 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

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 mouth-feel.
- 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.