



STAERKINA 20.001 PRODUCT DATA SHEET

Organic potato starch

GENERAL DESCRIPTION

- STAERKINA 20.001 is produced by mashing, centrifuging, sieving and drying of organic potatoes.
- Appearance: white, fine powder
- Odour, taste: specific, pure

NUTRITIONAL VALUES (in g/100 g product)

- Physiological calorific value: approx. 1365 kJ
- Protein: approx. 0,1
- Carbohydrates: approx. 80
- Sugar: 0
- Fat: approx. 0,1
- Unsaturated fatty acids: approx. 0,02
- Dietary fibres: 0
- Sodium: < 0,01
- Bread units: approx. 6,7

ANALYSIS DATA

- Moisture: max. 20,0 %
- Raw protein: max. 0,1 % i.s.
- Raw fat: max. 0,1 % i.s.
- Ash (800 °C): max. 0,35 % i.s.
- pH-value (20% solution): 6,0 – 7,5
- bulk density: 600 – 700 g/l
- SO₂: max. 10 mg/kg
- Gelatinization temperature: approx. 63 °C
- Microbiology:
 - Total plate count: max. 25.000/g
 - E. coli: negative/g
 - Yeasts: max. 100/g
 - Moulds: max. 500/g
 - Salmonella: negative/50g

ORGANIC CERTIFICATE

- STAERKINA 20.001 is produced out of organic potatoes which comply with the current legal requirements of the European Union.
- AGRANA is supervised by Austria Bio Garantie, which has the check number AT-BIO-301.
- STAERKINA 20.001 is NOP recognized via the EU-NOP Equivalency Arrangement.



COUNTRY OF ORIGIN

- EU

STORAGE AND SHELF LIFE

- If properly stored under dry conditions (max. 70 % relative humidity) and well protected from heat: min. 60 months from production.

PACKAGING

- Multi-ply paper bags of 25 kg
(1 EU-pallet = 30 bags = 750 kg)
- Multi-ply paper bags of 25 kg
(1 IPPC-pallet = 33 bags = 825 kg)

CUSTOMS TARIFF NUMBER

- 1108 1300

FOOD LEGISLATION

- STAERKINA 20.001 is a foodstuff and corresponds to the relevant and valid regulations in Austria and in the EU.

PROPERTIES AND APPLICATION

- STAERKINA 20.001 can be recommended for following organic products:

Dehydrated soups and sauces	improvement of water binding and consistency
Special meat products:	positive influence on taste and structure
Dumplings, noodles, etc.	improvement of consistency
Bread and other bakery products	
Snacks	improves suitability for extrusion
Wafers	improvement of consistency

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.