

C☆PulpTex™ 12930

DESCRIPTION

Pregelatinised cross-linked maize starch.

RAW MATERIAL

Corn (Maize)

PRODUCT LABEL

Package labelling Pregelatinized distarch phosphate

Ingredients [Listed in
Descending Order] Modified starch

FOR USE IN FOOD, NOT FOR RETAIL SALE

PRODUCT CLASSIFICATION

CN Code (EU) 3505 10 50
E No E 1412

Country of Origin

Netherlands

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Moisture	-	%			10	
Non soluble residue	-					pass test
Particle Size	D50	µm	400		800	
Protein	Nx6.25 on d.b.	%			0.4	
Sulphur dioxide	-	mg/kg			10	

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	-	%	0.6
Bulk Density	packed	g/l	400
Particle Size	D10	µm	220
Particle Size	D50	µm	600
Particle Size	D90	µm	1350
pH pregel	5%		7

Allergens (Legal directives)

Allergen information

	Presence	Comment
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

Suitable for	Certified		Comment
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

This product is in compliance with:

FDA 21 CFR § 172.892, Food starch-modified

Where manufactured in the EU this product is in compliance with Regulation (EC) 1333/2008 and subsequent amendments - on food additives.

Current Food Chemical Codex

Regulation 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No. 1333/2008.

Current JECFA Monograph

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)

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)

REGULATION (EC) No 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 on the hygiene of foodstuffs (as amended)

COMMISSION REGULATION (EU) 2023/915 on maximum levels for certain contaminants in food (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%.

STANDARD PACKAGING

15 kg Polyethylene FFS 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

- Pulpy texture
- Good dispersibility
- Good acid resistance
- Bland flavour
- Low viscosity at room temperature
- Medium viscosity at higher temperatures
- Good shear stability
- Good gellifying properties

APPLICATION

The product swells in cold water but requires moderate heating for full texture development. It is used in a wide range of food products to improve the pulpy and grainy character. Major applications are:

- Potato-based products
- Hot instant sauces
- Tomato products
- Cereals and fruit preparations
- Soups

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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Nutritional Information					
Average values per 100g	Unit	EU	US	Japan	Comment
Energy (kcal)	kcal	371	371	371	
Energy (kJ)	kJ	1576	1576	1576	
Protein	g	0.3	0.3	0.3	
Carbohydrates	g	92	92	92	
of which sugars	g	0	0	0	
Added sugars	g		0		
of which starch	g	92	92	92	
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		0		
Iron	mg	0.2	0.2	0.2	
Vitamin C	mg	0	0	0	
Vitamin D	mcg		0		
Water	g	8	8	8	
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.