



Royal Avebe
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Product Data Sheet

PREJEL VA 70 S AGGL

Product description

Formulation:	Agglomerated, pregelatinized, hydroxypropyl distarch phosphate of potato origin.
Appearance:	Agglomerated white powder
Odour:	Free from objectionable odours
Intended use	Food applications
Botanical origin	Solanum Tuberosum spp.; Potato tubers (U.S.: white potato tubers)
HS code	350510 Dextrins and Other Modified Starches. Importing parties are responsible for customs declaration.

Physical and Chemical Properties

Certificate of Analysis or Certificate of Conformity is delivered with each delivery.

Item	Value	Method	Value type
Moisture	40 - 80 mg/g	ISO 1666	Spec
pH	5.5 - 7.0	A 100 mg/g suspension in distilled water is measured	Spec
Viscosity (RVA)	1500 - 2400 mPa.s	See viscosity information	Spec
Sulphite (as SO ₂) as is	<= 5 mg/kg	ISO 5379	Spec
Ash content	<= 10 mg/g	Incineration for 4 hours at a temperature of 600°C	Spec
Arsenic (As)	<= 0.1 mg/kg	ISO 11212	Spec
Cadmium (Cd)	<= 0.1 mg/kg	ISO 11212	Spec
Mercury (Hg)	<= 0.05 mg/kg	ISO 11212	Spec
Lead (Pb)	<= 0.2 mg/kg	ISO 11212	Spec
Bulk density	220 - 340 kg/m ³	A 0.5 l beaker is filled in a standardized way and weighed	Spec
Sieve fraction	<= 100 mg/g	Through a 150 µm sieve	Spec
Sieve fraction 2	<= 100 mg/g	On a 630 µm sieve	Spec

Microbiological Properties

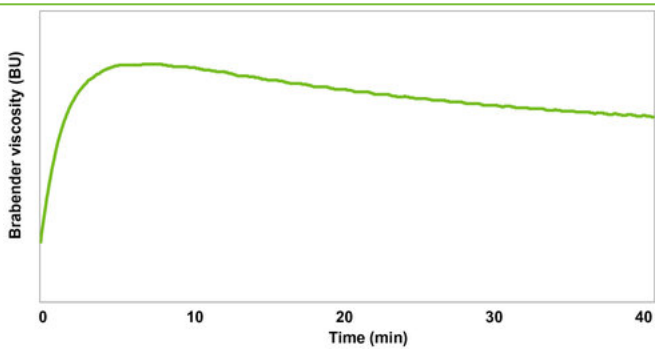
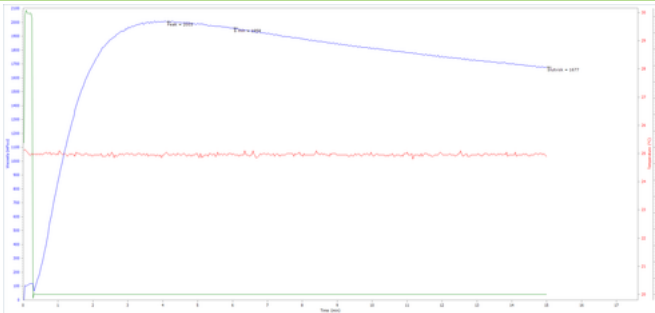
Item	Value	Method	Value type
Total aerobic mesophilic count	<= 5000 CFU/g	ISO 4833	Spec
Yeasts	<= 100 CFU/g	NMKL 98	Spec
Moulds	<= 100 CFU/g	NMKL 98	Spec
Bacillus cereus	<= 100 CFU/g	ISO 7932	Spec
Enterobacteriaceae	<= 100 CFU/g	ISO 21528	Spec
Escherichia coli	Absent in 1 g	ISO 7251	Spec
Salmonella	Absent in 25 g	ISO 6579	Spec

Nutritional Properties

All nutritional values are expressed in the product as such at maximum specified moisture content.

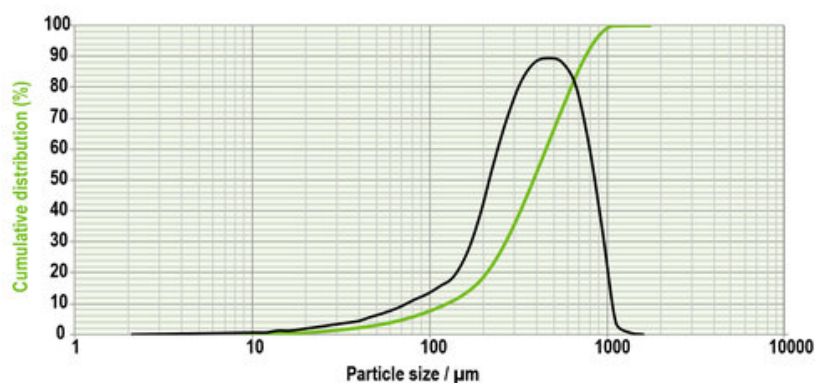
Item	Value per 100 g	Remark	Value type
Energy kcal	275 kcal	Calculated as carbohydrates corrected for enzymatically indigestible starch x 4 kcal. Energy factor used for indigestible starch is 2 kcal. Without this correction the energy values is 368 kcal. Figures are rounded.	Typical
Energy kJ	1150 kJ	Calculated as carbohydrates corrected for enzymatically indigestible starch x 17 KJ. Energy factor used for indigestible starch is 8 KJ. Without this correction the energy values is 1564 KJ. Figures are rounded.	Typical
Moisture	8 g		Typical
Protein	0.03 g		Typical
Carbohydrates	92 g		Typical
- Sugars	-	Not present in significant amounts	Typical
Fat	0.03 g		Typical
- Saturates	-	Not present in significant amounts	Typical
- Unsaturates (mono- and poly)	-	Not present in significant amounts	Typical
- Transfats	-	Not present in significant amounts	Typical
Calcium (Ca)	0.025 g		Typical
Chloride (Cl)	0.01 g		Typical
Iron (Fe)	0.0001 g		Typical
Magnesium (Mg)	0.004 g		Typical
Phosphorus (P)	0.08 g		Typical
Potassium (K)	0.006 g		Typical
Sodium (Na)	0.045 g		Typical
Vitamins	-	Not present in significant amounts	Typical

Viscosity information

Item	Value	Value type
Equipment	Brabender Viscograph, head 350 , n = 75 min-1	
Concentration	22.5g dry substance, Moisture with 50 ml propylene glycol and add 425 ml tap water of 5 - 7 °dH	
Program	The suspension is heated for 40 minutes at 25 °C with 1.5 °C/min	
Measuring parameter	Measure the viscosity after 40 minutes at 25 °C	
Graph		Typical
Viscosity (RVA)	1500 - 2400 mPa.s	Specification
Sample size	1.6g calculated on dry matter.	
Procedure	The sample is weighed in the RVA cup and filled up with 1% NaCl and Propylene glycol + 1 % NaCl solution to a total weight of 25.5 g. After vigorously stirring, the paddle and cylinder are inserted in the equipment.	
Equipment	Rapid Visco Analyser (RVA)	
Profile	Time (hh:mm:ss) Type (Temp / Speed) Value (° C / rpm) 00:00:00 Temperature 25 ° C 00:00:00 Speed 960 rpm 00:00:15 Speed 100 rpm 00:15:00 End	
Graph		Typical

Particle Size Information

Particle Size Distribution



Food safety and compliance

General food law	Avebe operates in accordance with Regulation (EC) No. 178/2002 (General Food Law). Avebe is a Registered Food Business Operator for manufacturing Food products in accordance with Regulation (EC) No 852/2004.
EU Food status	The modified starch meets the requirements of Regulation (EU) No. 231/2012 on specifications for food additives.
E number (EU)	E1442
Codex Alimentarius	The starch meets the requirements of the JECFA monograph on modified starch.
INS number	INS1442
US Food status	Meets the requirements of USA 21 CFR § 172.892 (Food Starch Modified).
Food Chemical Codex	Meets the requirements of the Food Chemical Codex (Food Starch Modified).
Food safety certification	Manufactured in GFSI recognized food safety certification facility(ies).
HACCP-sheet	Hyperlink to FSSC22000 Certificate Malmö Manufactured under the conditions as mentioned in the document: Hyperlink to HACCP-sheet Hyperlink to HACCP-sheet
Pharmaceutical Products	This product is not controlled to conform with Pharmaceutical requirements. It is the recipient's responsibility to verify the conformity of the product by making use of the information in this document.

GM, Genetic Modification

Non-GMO source	This product is produced from potatoes from traditional breeding. See identity preservation and testing statement: Hyperlink to Starch Potato Agriculture and Genetically Modified cultivation
GM labeling	This product does not have to be labeled as GM according to Regulation (EC) 1830/2003. Hyperlink to Non-GMO Raw Materials

Labeling advice

This product is in its available packaging variants not intended for retail sale. Consider the appropriateness of any labelling advice provided by Avebe, having regard to the intended use and local legislation.

Labeling advice EU	May be designated as "modified starch" in the ingredient list of the consumer product, there is no need to mention (an) E number(s). To mention potato as botanical origin of the starch is optional.
Labeling advice USA	May be designated as 'food starch modified' in the ingredient list of the consumer product.

Allergens

Allergens list	The enclosed list of allergens under surveillance is based on recommendations of the Netherlands Nutrition Centre (LeDa Allergen database) and on EU Regulation 1169/2011/EC and amendments thereof: Hyperlink to allergen list
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Dietary suitability

Halal certificate	Hyperlink to Halal Certificate
Kosher certificate	Hyperlink to Kosher Certificate

Gluten free	Not based on Cereals containing Gluten as mentioned in REGULATION (EU) No 1169/2011 on the provision of food information to consumers; is naturally free of gluten as referred to in REGULATION (EU) No 828/2014 on the requirements for the provision of information to consumers on the absence or reduced presence of gluten in food and inherently does not contain gluten (21CFR§101.91, B). There is no risk of cross-contamination or any unavoidable presence of gluten. 'Gluten' means a protein fraction from cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains or crossbred varieties (e.g. triticale) and derivatives thereof, to which some persons are intolerant and which is insoluble in water and 0,5 M sodium chloride solution.
Vegan	Suitable for vegan, ovo-vegetarian, lacto-vegetarian and ovo-lacto vegetarian diets.
Animal origin	Not derived from or manufactured with products of animal origin and does not create risks related to TSE, BSE or CJD.

Pesticides, contaminants and substances of concern

Pesticides and contaminants	This product is safe for use in food with reference to Regulation (EC) No 396/2005 and Regulation (EC) no. 1881/2006 and amendments thereof.
Glycoalkaloids	Glycoalkaloid residues are removed in the process to <10 mg TGA/100g starch.
Ionizing radiation	Not treated with Ionizing radiation.
Viruses	Not expected to contain viruses, due to the process circumstances and hygiene measures.
Undesirable substances	A list of undesired substances that are not deliberately introduced or not expected to be present is available on request.

Storage and Packaging

Storage conditions	Store inside, cool and dry, in sound and well closed packaging. Protect from contamination. Do not store or ship together with odorous or toxic substances. Keep the storage time as short as possible, because the moisture content may change.
Shelf life	Best before date of 2 years after the manufacturing date
Food contact compliance	Packaging complies with the US 21CFR part 175, 176 or 177, the German LFGB and the EU Regulations (as amended) 1935/2004/EC, 2023/2006 (GMP) and 10/2011 (Plastics).
Packaging waste	Packaging complies with the essential requirements in Annex II of EU directive 94/62/EC. Avebe contributes to the article 4 arrangements resulting from the Dutch 2014 Packaging Management Decree.
Pallet treatment	All wooden pallets used are treated according to International Plant Protection Conventions (IPPC) Standard ISPM 15 (International Standards for Phytosanitary Measures No. 15 (2009)).

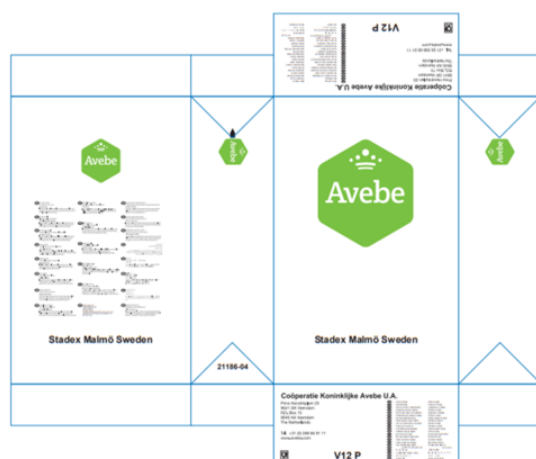
Available packaging and pallet combination

Available in	Packaging	Pallet	Foil
Paper bag	Sealed multi layer paper bag PAP 22	Wooden pallet of 100 x 120 cm FOR 50	Stretchfoil and Topsheet PE-HD 2
Big bag	Formstable bigbag with discharge spout of 50 cm PP 5	Wooden pallet of 100 x 120 cm FOR 50	Stretchhood PE-HD 2

ID (recycling) code of the packaging materials are based on EU Council Decision 97/129/EC



Our paper bags are, amongst others, labelled with:

- "not for retail sale" (pre printed on bag)
- Product name
- E/INS no.
- Net weight (W)
- Lot no.(L): ERP generated
- Manufacturing date (M)
- Best before date (BB)



Our sales units are, amongst others, labelled with:

- Article no. AVEBE
- Article name
- Intended use
- E/INS no.
- Lot no.: ERP generated
- Pallet no.
- EAN no.
- Amount of primary packaging
- Production date
- Best before date
- Net weight

Material no		
Product name		
FOOD country of origin		Colperite Kristalliska Avebe U.S.A. P.O. Box 18 8624 AA Nieuwveen The Netherlands Tel. +31 (0)588 889111 Fax +31 (0)588 884388
		PALLET NR:
Number		1
CONTENT	COUNT	
GTIN	NET WEIGHT (W) KG	
00000000000000	0	
PRODUCTION DATE (M) (DD/MM/YYYY)	BEST BEFORE (BB)	
31/12/2020	31/12/2020	
SSCC	INTERNAL NO	0000000000
0000000000000000		
		
(01)00000000000000(3100)000000(11)20123110Number		

We trust that this document gives you proper understanding of the subject matters presented. When not superseded by a more recent document, the validity is 3 years after the version date.



Drs. Ir. R.J. Bannink MSHE
Director QESH

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