



DO-IT Food Ingredients BV  
Hermesweg 7  
3771 ND Barneveld  
The Netherlands  
www.doitorganic.com

Bank: Rabobank  
Bank Account: 3431.22.596  
IBAN:  
NL82RABO0343122596  
Swift-BIC: RABONL2U  
VAT: NL 860149882B01

OrganicCert: NL-BIO-01  
OrganicNr: Skal 108273  
Telephone: +31 85 487 0487  
Email: [sales@doitorganic.nl](mailto:sales@doitorganic.nl)  
CoC: 75119048

## PRODUCT INFORMATION

See [www.doitorganic.com](http://www.doitorganic.com)

<b>Product</b>	<b>Organic cornstarch pre-gelatinized (Quemina 21.204)</b>
<b>Code</b>	<b>11240</b>
<b>Country of agricultural origin</b>	<b>EU</b>
<b>Country of last processing</b>	<b>Austria</b>
<b>Last update</b>	<b>06-02-2024</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic corn</b>
<b>Additives</b>	<b>No additives, free from SO<sub>2</sub></b>
<b>Process</b>	<b>Produced from organic corn starch by thermal treatment followed by drying and milling. Therefore it is in soluble cold water.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific, neutral</b>
<b>Colour</b>	<b>White to yellowish</b>
<b>Taste</b>	<b>Product specific, neutral</b>
<b>Appearance</b> <b>Sieve analysis</b>	<b>Free flowing powder</b> <b>&lt; 2 % &gt; 0.5 mm</b> <b>&gt; 50% &gt; 0.1 mm</b>

<b>Packing</b>	
<b>Net content</b>	<b>25 kg</b>
<b>Kind of packing</b>	<b>Multi layer paper bag</b>
<b>Packing size (L x W x H)</b>	<b>86x4x15</b>
<b>Pieces per pallet</b>	<b>27</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool and dry (&lt; 70% RH)</b>
<b>Shelf life</b>	<b>24 months after production</b>



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Nutritional values (per 100 gram)		(from supplier)
Energy	1586 KJ 379 Kcal	
Protein (g)	< 0.5	
Fat (g)	< 0.5	Saturated: < 0.1
Carbohydrates (g)	93	Sugars: 0
Dietary fibre (g)	0	
Salt (g)	0.1	

Analytical properties	
Water binding capacity (water/g starch)	7.0 – 9.0
Moisture (%)	< 8
Viscosity (7.5% in dry substance) Brookfield spindle 4, 50rpm	1800 – 3000 mPa.s

Microbiological Properties		(from supplier)
Total Plate Count (cfu/g)	< 1.000	
Yeast (cfu/ g)	< 10	
Moulds (cfu/ g)	< 10	
Coliforms (cfu/g)	< 10	
E. coli (cfu/g)	Absent	
Salmonella (cfu/25 g)	Absent	



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Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	-
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shellfish	-	Beech nut	-
Mollusc	-	Butternut	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP- certified	No
Fairtrade IBD	No

PROPERTIES AND APPLICATIONS
<ul style="list-style-type: none"> <li>• Dispersions of cornstarch pre-gelatinized yield opaque pastes with a high viscosity.</li> <li>• In order to facilitate easy dispersion of cornstarch pre-gelatinized in water without formation of lumps it is recommended to pre-mix the starch with other dry components of the formula.</li> <li>• Some important applications:</li> </ul> <p>Instant pudding creams, consistency, taste confectionery creams            Instant dough mixes regulation of the moisture content and the consistency of the dough            Baking products improved duration of freshness            Baby food, instant products easily digestible starch, acts as a good binder adding consistency            Baking fillings improvement of consistency and water binding Cereal pan-cakes improves binding throughout baking process</p>