

SANOSTAR gf

(wheat starch, "gluten free")

Customs tariff number: 11081100

Code: 01002-L

Description

According to Regulation (EC) 41/2009 **SANOSTAR gf** is a gluten-free wheat starch and is suitable for people intolerant to gluten. The native wheat starch shows a high viscosity and excellent baking properties.

SANOSTAR gf contains selected raw materials and untreated spring water. **SANOSTAR gf** is produced on a natural way, without additives and enzymes.

Each **SANOSTAR gf** batch is examined in an external laboratory and certified accordingly.

Typical chemical and physical data

Appearance:	powder
Colour:	white
Odour:	characteristic
Taste:	characteristic
Moisture:	max. 13.0 %
Dry Matter:	min. 87.0 %
pH – value:	4.1 –4.6
Protein (N*6,25):	max. 0.25 %
Ash:	max. 0.30 %
Density:	approx. 550 g/l
Gluten:	max. 20 mg/kg

Nutritional data (subject to the natural variation)

Energy:	1474 (kJ/100g)
Protein:	0.2 g/100g
Fat:	0.05 g/100g
Saturated fatty acids:	< 0.05 g/100g
Carbohydrates:	86.1 g/100g
Fibres:	0.5 g/100g
Sugar:	0.14 g/100g
Sodium:	0.01 g/100g

Microbiological data

Total viable count / g:	max. 10,000
Yeasts / g:	max. 1,000
Moulds / g:	max. 1,000
Salmonella:	neg. / 25g

Application

- Products for people intolerant to gluten
- Baked goods
- Baking mixes
- Fillings
- Sauces/ dressings
- Fine food products
- Confectionery products
- Saccharification products

Functionality

- Verified superior baking properties
- Stable crumb structure
- Excellent taste
- Viscosity control/ texture control/ thickening agent
- Stabilization of food preparations

Dosage

SANOSTAR gf has a very high water binding capacity and forms a viscous paste. Please contact us should you have any questions based on concrete applications.

Declaration

SANOSTAR gf is declared as *gluten free wheat starch*.

Remark: According to Regulation (EC) 41/2009 an additional labelling of your finished product (as sold to the final consumer) with the term "gluten- free" is allowed if it contains max. 20 mg Gluten / kg.

For further information please check with your local legislation.

GMO

SANOSTAR gf is according to Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 not subject to any GMO declaration.

Allergens (appendix III a of the directive 2000/13/EC)

SANOSTAR gf contains max. 20 mg Gluten / kg starch.

Packaging

Paper bags each 25 kg net weight, 750 kg per pallet

Big bags

Bulk tankers

Storage and Best off

Please store cool and dry in original packaging.

In original packaging durable for at least 24 month after production date.

The product corresponds to the Regulation (EC) 178/ 2002 as well as all further valid food legal regulations of the EC.