

# PRODUCT SPECIFICATION

DATE OF ISSUE  
13-02-2026

**NATUURLIJK**  
**NATUURLIJK**  
special food ingredients




**ORGANIC CORN STARCH INSTANT**

**PRODUCT  
CODE: 18**

T130226M000000A130226

## 1. PRODUCT IDENTIFICATION

### 1.1 Supplier product information

<b>Product name</b>	Organic corn starch instant		
<b>Product code</b>	18		
<b>Product number</b>	<b>Content</b>	<b>EAN</b>	<b>Packaging</b>
1566	100g	8718309830502	Plastic jar and screw lock cap with warranty seal.  Jar =  Cap =
1567	450g	8718309830519	
1599	7kg	8718309830915	Blue bag =  in box with warranty seal.

### 1.2 Scientific product information

<b>Single ingredient</b>	
Main use	Cold binder, thickening and stabilizing agent
Chemical name	Organic corn starch pre-gelatinized
Production method	Produced from organic corn starch by thermal treatment followed by drying and milling.

### 1.3 Legislative product information

CAS number	-	HS code (customs)	35051090
Country of Origin	Germany		
<b>Certification</b>	Organic	<b>Certification number</b>	103446
	<b>Institute</b>	Skal NL-BIO-01	

## 2. PRODUCT INFORMATION

### 2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		fine powder	
Colour		white	
Odour/taste		specific, neutral	
Moisture content	%	max. 8	
Solubility		soluble in cold water	
Viscosity	mPas	1800 - 3000	(7,5% in TS), Brookfield, Spindel 4, 50 U/min, kamertemperatuur.

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Swelling capacity	H <sub>2</sub> O /g starch	7,0 – 9,0	
Particle size		< 2 % > 0,5 mm > 50% > 0,1 mm	

### 2.2 Microbiological data

Total plate count	Cfu/g	<1.000	
Coliforms	Cfu/g	<10	
E Coli	1g	Absent	
Moulds	Cfu/g	<10	
Yeasts	Cfu/g	<10	
Salmonella	25g	Absent	

### 2.4 Nutritional Information

#### 2.4.1 Nutritional Values

Energy	kJ/100g	1584	
Energy	kcal/100g	379	
Protein	g/100g	0,5	
Carbohydrate:	g/100g	93	
Of which Sugars	g/100g	0,0	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0,5	
Of which Saturated	g/100g	0,1	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g	8	
Organic acid	g/100g		
Dietary fiber	g/100g	0,0	

#### 2.4.2 Minerals

Salt (NaCl)	g/100g	0,100	

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## 3. FOOD INTOLERANCE

### 3.1 Allergens

Yes = ✓ / No = ✗

**Contains**

Eggs and products thereof	✗
Cereals containing gluten and products thereof	✗
Lupin and products thereof	✗
Milk and products thereof (including Lactose)	✗
Sesame seeds and products thereof	✗
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	✗
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	✗
Celery and products thereof	✗
Peanuts and products thereof	✗
Mustard and products thereof	✗
Fish and products thereof	✗
Molluscs and products thereof	✗
Soy and products thereof	✗
Crustacea and products thereof	✗

### 3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	unknown	Vegans	✓
Kosher	✓	Vegetarian	✓

### 3.3 GMO Declaration:

Cornstarch instant does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

### 3.4 Irradiation:

Cornstarch instant is not treated with ionizing radiation.

## 4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool (<20°C), dark and dry (max. 65%) in a ventilated place.
Shelf life	36 months after production, under the above mentioned conditions.

## 5. FOOD SAFETY

### 5.1 Hygiene:

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special food ingredients  
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BIC: INGBNL2A

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This product is produced in a facility with an on HACCP based food safety system.

### 5.2 Identifications of dangers:

**Classification of the substance** (Regulation (EC) No 1272/2008) | Not classified (non-hazardous)

## 6. EXTENDED PRODUCT INFORMATION

### 6.1 Usage

Gelatinizes in cold water, dispersions of corn starch instant yield opaque pastes with a high viscosity.

In order to facilitate easy dispersion of cornstarch instant in water without formation of lumps it is recommended to pre-mix the starch with other dry components of the formula.

Some important applications:

- Instant pudding creams, confectionery creams: consistency, taste
- 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 powder: improve shelf life, standardizing dosage.

### Dosage:

For sauces and soups, 2 grams (one level teaspoon) per 250 ml of liquid is sufficient. For a slightly firmer consistency, for example in ice cream, creams, or desserts, use approximately 4 grams per 250 ml of liquid.

### 6.2 Dictionary

NL	The Netherlands	Maiszetmeel instant
GB	Great Britain (UK)	Corn starch
DE	Germany	Instant Maisstärke
FR	France	Amidon Amidon de maïs instantané
ES	Spain	Almidón
PT	Portugal	Amido
IT	Italy	Amido
DK	Denmark	Stivelse
NO	Norway	Stive (Stivelse)
SE	Sweden	Stärkelse
FI	Finland	Tärkkelys
IS	Iceland	Sterkja
CZ	Czech Republic	Škrob

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SK	Slovak Republic	Škrob
HU	Hungary	Keményítő
HR	Croatia (Hrvatska)	Škrob
GR	Greece	Άμυλο
SI	Slovenia	Koruzni škrob
PL	Poland	Skrobia
RO	Romania	Amidon
BG	Bulgaria	Нишесте
RU	Russian Federation	Крахмал
TR	Turkey	Nişasta

### 7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.