

# **AGENABON 20.220 PRODUKTDATENBLATT**

## **Getrockneter Glukosesirup (Trockenstärkesirup)**

### **ALLGEMEINE BESCHREIBUNG**

- AGENABON 20.220 ist ein sprühgetrocknetes Stärkeverzuckerungsprodukt, welches durch Hydrolyse von Stärke hergestellt wird.
  - AGENABON 20.220 Trockenstärkesirup ist ein freifließendes, leicht hygroskopisches, sehr gut wasserlösliches Pulver und besteht aus einer Mischung verschiedener Kohlenhydrate.
- |                      |                       |
|----------------------|-----------------------|
| • Aussehen:          | feines, weißes Pulver |
| • Geruch:            | neutral, rein         |
| • Geschmack:         | schwach süß           |
| • Relative Süßkraft: | ca. 30,0 %            |

### **NÄHRWERTE (in g/100 g Produkt)**

- |                                |                     |
|--------------------------------|---------------------|
| • Energie:                     | 1.615 kJ / 386 kcal |
| • Fett:                        | 0                   |
| davon gesättigte Fettsäuren:   | 0                   |
| davon ungesättigte Fettsäuren: | 0                   |
| • Kohlenhydrate:               | 95                  |
| davon Zucker:                  | 15                  |
| • Ballaststoffe:               | 0                   |
| • Eiweiß:                      | 0                   |
| • Salz:                        | <0,01               |
| • BE:                          | ca. 7,9             |

### **ANALYSENWERTE**

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| • Trockenmasse:                 | mind. 95,0 Gew%                      |
| • pH-Wert:                      | 4,0 – 5,5                            |
| • Sulfatasche:                  | ca. 0,2 Gew% in TS (Trockensubstanz) |
| • DE-Wert (Dextroseäquivalent): | 28,0 – 32,0 Gew% in TS               |
| • Schüttgewicht lose:           | 450 – 600 g/l                        |
- 
- |                                      |                     |
|--------------------------------------|---------------------|
| • Kohlenhydratzusammensetzung (HPLC) |                     |
| Glukose:                             | 2,0 – 6,0 % in TS   |
| Maltose:                             | 11,0 – 15,0 % in TS |
| Maltotriose:                         | 12,0 – 17,0 % in TS |



- Mikrobiologie:
  - GKZ: max. 1.000/g
  - Coliforme: negativ/g
  - E. coli: negativ/g
  - Hefen: max. 10/g
  - Schimmel: max. 10/g
  - Salmonella: negativ/250g

## LAGERUNG UND HALTBARKEIT

- Trocken (max. 70 % relative Luftfeuchtigkeit): mind. 60 Monate
- Wir empfehlen, das Produkt in der ungeöffneten Verpackung zu lagern und nach dem Öffnen ehestmöglich zu verarbeiten.

## PRODUKTION UND LIEFERFORM

Lieferungen von AGENABON 20.220 können variabel aus AGRANA Produktionsstandorten erfolgen  
Sackware

- EURO-Palette: 25 kg Papiersack mit PE-Innensack zu 25 kg (1 Palette = 30 Säcke = 750 kg)
- Kunststoff-Einwegpalette: 25 kg Papiersack mit PE-Innensack zu 25 kg  
(1 Palette = 30 Säcke = 750 kg)

### Big Bag

- 800 kg (1 Einwegpalette C1 IPPC = 1 Big Bag = 800 kg)

## ZOLLTARIFNUMMER

- 1702 3090

## LEBENSMITTELRECHT

- AGENABON 20.220 Trockenstärkesirup ist ein Lebensmittel und entspricht den derzeit gültigen entsprechenden Anforderungen für Glukosesirup in der Europäischen Union, sowie einschlägigen lebensmittelrechtlichen Bestimmungen in Österreich.
- Empfohlene Deklaration in der Zutatenliste gem. VO (EU) Nr. 1169/2011 idgF: "Glukosesirup".

## SICHERHEITSDATENBLATT

- Alle von AGRANA Stärke GmbH hergestellten Lebens- und Futtermittel sind Produkte ohne gefährliche Eigenschaften in chemikalienrechtlichem Sinn. Die Erstellung eines SDB gemäß VO (EG) 1907/2006, Artikel 31, ist somit rechtlich nicht vorgesehen und stellt keine zusätzliche Information zum Produktdatenblatt dar. Die Produkte sind biologisch abbaubar und können in den dafür zugelassenen Anlagen entsorgt werden.



## EIGENSCHAFTEN UND ANWENDUNG

- AGENABON 20.220 kann sowohl für Trockenmischungen als auch in Lösungen verarbeitet werden.
- AGENABON 20.220 wird aufgrund seiner Kohlenhydratzusammensetzung überall dort eingesetzt, wo eine Reduzierung der Süße bei gleichzeitiger Verbesserung des Mundgefühls erreicht werden soll.

- Wichtigste Einsatzgebiete:

Speiseeis	Reduzierung der Süße, Erhöhung der Gefriertemperatur, bessere Elastizität
Aromen	Trägerstoff, Verbesserung der Löslichkeit
Rohwürste, Pökelwaren	langsame, kontrollierte Reifung Verbesserung von Aussehen und Saftigkeit
Liköre	Verbesserung von Konsistenz und Mundgefühl

## WEITERFÜHRENDE INFORMATIONEN

Weiterführende Informationen können Sie unserem [Masterfile](#) entnehmen.

Sämtliche Angaben und Hinweise basieren auf unseren Untersuchungen und sind nur als allgemeine und unverbindliche Empfehlungen und Anregungen zu verstehen. Wir empfehlen, die Eignung unserer Produkte durch eigene Versuche zu prüfen.



## PRODUCT DOSSIER FOOD

### AGENABON corn based starch syrups

In addition to product data sheets the legal and regulatory status described in this document is valid for all AGENABON corn based starch syrups with item codes listed in Appendix 1.

#### QUALITY MANAGEMENT STATEMENT

The quality management system based on [ISO 9001](#) amended by GFSI accepted product quality and food safety standards. FSSC 22000-certificates: [Plant Gmünd](#), [Plant Aschach](#), [Plant Pischelsdorf](#). The products comply with Directive 2001/111/EC relating to sugars intended for human consumption.

#### SUITABILITY FOR SPECIAL NUTRITIONAL FORMS

Kosher :                   Kosher Certificate ([Plant Gmünd](#), [Plant Aschach](#), [Plant Pischelsdorf](#))  
Halal:                     Halal-Certificate ([Plant Gmünd](#), [Plant Aschach](#), [Plant Pischelsdorf](#))  
Celiac disease:       the products are free from Gluten and Gliadin in the sense of <20 ppm  
Vegan status:         the products can be declared as Vegan according to the requirements of the European Vegetarian Union (V-Label.EU®). AGRANA Stärke GmbH has not conducted or sponsored animal testing with their products.

#### ALLERGEN STATEMENT

REG (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers (as amended) contains rules on a mandatory labelling of certain ingredients, which are known as provocateurs of allergies and hypersensitivities. The substances or subject matter that have to be labelled are listed in annex II of the named regulation. In addition to the substances listed in the EU Regulation the „Netherlands Nutrition Centre“ issues the so called „ALBA List“, which contains further information on substances that may cause hypersensitivities. This list is being revised regularly. The below mentioned substances are taken from the current ALBA list (Issue Date 2011).

All allergens covered by Reg (EU) 1169/2011, US Food Allergy Labeling Consumer Protection Act (FALCPA) and selected international provisions (KR, JP, AUS, NZ, Brasil and Canada) as well as the ALBA List in the relevant version, are consolidated and listed in the following table.

Substance acc. to Reg. (EU) No 1169/2011 as amended and FALCPA	contained*		Cross Contamination**	
	Yes	No	Yes	No
Cereals containing gluten (i.e., wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof at concentrations of more than 20 mg/kg		X		X
Crustaceans and products thereof		X		X
Eggs and products thereof		X		X
Fish and products thereof		X		X
Peanuts and products thereof		X		X
Soybeans and products thereof		X		X
Milk and products thereof (including lactose)		X		X
Tree Nuts i.e., Almond, Beech nut, Hazelnut, Walnuts (all species), Cashew, Chestnuts (all species), Chinquapin, Coconut Pecan nut, Brazil nut, Lichee nut, Pistachio nut, Macadamia nut, Pine nut, Shea nut and Queensland nut and products thereof		X		X
Celery and products thereof		X		X
Mustard and products thereof		X		X
Sesame seeds and products thereof		X		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> .		X		X
Lupin and products thereof		X		X
Molluscs and products thereof		X		X
International: Buckwheat, chicken, pork, beef, mango, tomato, latex, bee pollen, propolis, royal jelly, peach		X		X
<b>additional Substances acc. to ALBA-List</b>				
Beef and products thereof		X		X
Pork and products thereof		X		X
Chicken and products thereof		X		X
Maize and products thereof	X			
Cacao and products thereof		X		X
Legumes/pulses and products thereof		X		X
Glutamate (E 620 - E 625)		X		X
Coriander and products thereof		X		X
Carrot and products thereof		X		X

\* according to formulation.

\*\* cross contamination in the production process of AGRANA plants. The handling of other cereals is limited to potentially environmental factors (wind), similar harvesting techniques and logistics prior to processing outside AGRANA plants.



## CONTAMINANTS STATEMENT

The products and the agricultural raw products are regularly tested for contaminants including mycotoxins, heavy metals As, Pb, Cd, Hg and pesticides. Compliance with REG (EU) 2023/915 and REG (EU) 396/2005 including amendments as well as with 40 CFR Part 180 for pesticides is confirmed. The products neither contain organic volatile compounds (VOC) nor organic solvents as none are used in the production processes.

The products do not contain chemicals listed in the CALIFORNIA SAFE DRINKING WATER AND TOXIC ENFORCEMENT ACT OF 1986 (PROPOSITION 65) at levels requiring a warning.

The products do not contain endocrine disrupting chemicals and substances which are carcinogenic, mutagen or toxic for reproduction acc. to REG (EU) No 1272/2008.

Neither SUBSTANCES OF VERY HIGH CONCERN (SVHCs) nor Melamine are used in the manufacturing of the products. According to our current state of knowledge these substances are therefore not present in the material. No analytical tests are performed for these substances.

The products do not contain any BSE/TSE residues.

The products neither contain MOAHs above a limit of 0.5 mg/kg nor MOSHs above the recommended values of German Association of Food Manufacturers.

## COUNTRY OF ORIGIN

Austria or Hungary (conventional products), Austria (organic products). The raw material corn is of EU-origin, typically sourced from Austria, Hungary, Slovakia and Germany. Organic corn is mainly sourced from Austria and Hungary. The countries within the EU may change with the harvest year.

Products marked with \* in Appendix I can also be delivered from HUNGRANA Kft. Raw material corn is sourced mainly from Hungary and in minor parts from surrounding countries and Ukraine.

## GRAS STATEMENT

The products are GRAS (generally recognized as safe) and meet the specifications according to 21 CFR regulation 184.1865 for corn syrup.

## IRRADIATION STATEMENT

The material has not been exposed to any treatment of ionizing radiation.

## NON GMO STATEMENT

The products are produced from non-genetically modified corn.

AGRANA only processes raw products where an obligatory declaration is provided from suppliers. Therefore, the products – with reference to §2 Gentechnikgesetz (GTG; BGBl. No. 510/1994 as amended) – neither are a genetically modified organism (GMO) – in the sense of the definition according to §4 GTG and Article 2 Par. 2 of Directive (EU) 18/2001 on the deliberate release into the



environment of genetically modified organisms respectively – nor do they contain such one. They have not been produced from a genetically modified organism either.

Hence the products do not have to be labelled according to REG (EU) 1829/2003 on genetically modified food and feed (as amended) and REG (EU) 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms (as amended).

According to USDA National Bioengineered Food Disclosure Standard Section CFR 7 part 66.5 the products do not need to be labelled as a bioengineered ingredient.

## **NANOMATERIAL STATEMENT**

The material is not classified as NANOMATERIAL as per commission recommendation (EU) 2022/C 229/01 of the European parliament.

It does not contain nanoproducts and microplastics.

## **NOVEL FOOD STATEMENT**

The products are not novel food according to REG (EU) 2283/2015.

## **PACKAGING STATEMENT**

All primary packaging products are suitable for food contact and in compliance with REG (EU) 1935/2004, REG (EU) 2023/2006, REG (EU) 10/2011. Neither Bisphenol A, F, S nor Phthalates are used for the production of the primary packaging products.

## **REACH STATEMENT**

Applications in food, feed and pharmaceuticals are excluded from the scope of REACH by art. 2(5) of REG (EU) 1907/2006 concerning the Registration, Evaluation, Authorization and Restriction of Chemical substances (REACH).

Starch and pregelatinized starches are exempt from registration under the REACH Regulation independently of the botanical origin (Annex IV).

## **TRACEABILITY STATEMENT**

For each delivery a full traceability to the raw material is possible within generally 4 hours. The traceability is tested at least one time per year and is verified by the annual FSSC 22000 Audit.

*This document is valid for three years or until revoked and replaces all former information in mutually agreed specifications.*

*It was issued electronically and is therefore valid without signature.*



## APPENDIX

AGENABON corn based starch syrups

<b>Conventional liquid</b>		<b>Organic solid</b>
AGENABON 20.104	AGENABON 20.158	AGENABON 20.236
AGENABON 20.108	AGENABON 20.160*	AGENABON 20.237
AGENABON 20.110	AGENABON 20.161	AGENABON 20.238
AGENABON 20.111	AGENABON 20.162	AGENABON 20.436
AGENABON 20.112	AGENABON 20.164	AGENABON 20.437
AGENABON 20.113	AGENABON 20.165	
AGENABON 20.114	AGENABON 20.166*	
AGENABON 20.115	AGENABON 20.168*	
AGENABON 20.116	AGENABON 20.170*	
AGENABON 20.118	AGENABON 20.171*	
AGENABON 20.119	AGENABON 20.173*	
AGENABON 20.123	AGENABON 20.174*	
AGENABON 20.124	AGENABON 20.175*	
AGENABON 20.125	AGENABON 20.177*	
AGENABON 20.126		
AGENABON 20.129	<b>Conventional solid</b>	
AGENABON 20.140	AGENABON 20.216	
AGENABON 20.141*	AGENABON 20.218	
AGENABON 20.142	AGENABON 20.219	
AGENABON 20.143*	AGENABON 20.220	
AGENABON 20.144	AGENABON 20.221	
AGENABON 20.146*	AGENABON 20.273	
AGENABON 20.148		
AGENABON 20.149	<b>Organic liquid</b>	
AGENABON 20.151	AGENABON 20.129	
AGENABON 20.154	AGENABON 20.130	
AGENABON 20.155	AGENABON 20.131	
AGENABON 20.157*	AGENABON 20.132	
	AGENABON 20.139	

\*see statement regarding Country of Origin