

## Emflo XVA 520

Waxy maize starch derivative, applied as binding, thickening and stabilizing agent in canned foods, sauces, frozen foods, dairy products and fruit fillings.

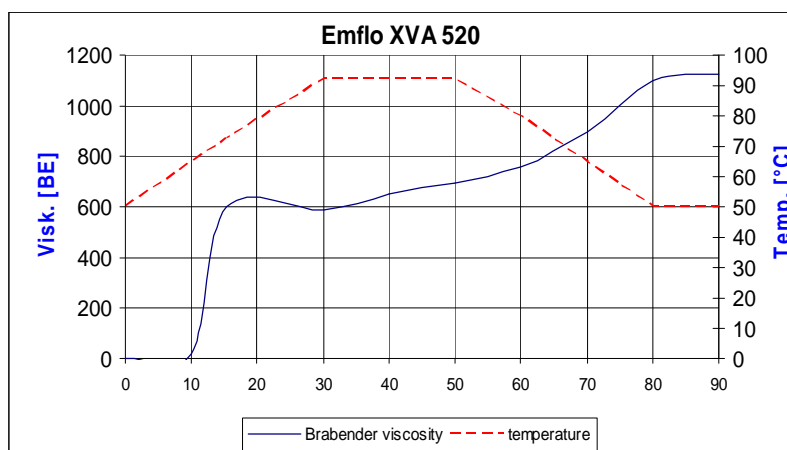
### Product details

Type of product:	modified waxy maize starch		
Appearance:	white powder		
EEC No.:	E 1422		
Moisture content:	max.	14,0	%
pH value:		5,0 - 7,0	
Ash:	max.	0,5	%

#### Brabender viscosity

(4,5 % conc. d.s. / 250 cmg)

after 15 min. at 92 °C :	approx.	600	BU
after 10 mins at 50 °C:	approx.	950	BU



#### Brabender Viscosity

Method:

MVAG parameter

Speed	- 250 min <sup>-1</sup>
load cell	- 250 cmg
concentration	- 4,5 % d.S./dist. water
pH value	- neutral

**Emflo  
XVA 520**

## Physical properties

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Solubility:	completely soluble after boiling
Texture:	short
Taste and odour:	neutral
Stability:	very good, also in acid solutions and under sterilizing, UHT and freeze-thaw conditions

## Specific functional properties

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Whilst boiling Emflo XVA 520 gives medium viscous transparent solutions with good gloss and short texture. Emflo XVA 520 has excellent heat-, acid-, shear- and freeze-thaw-stability and even at longer storage Emflo XVA 520 does not show retrogradation. Due to the somewhat retarded swelling a good heat-transfer results at sterilization and under UHT conditions. Emflo XVA 520 can be used with an application concentration till approx. 5%.

## Application

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As binding and thickening agent with good texturing and stabilizing properties Emflo XVA 520 is applied in sauces, gravies, frozen and chilled foods and milk based systems as short life custards and dairy desserts.

## Microbiological Properties

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Standard plate count:	max.	10.000	per g
Yeast:	max.	500	per g
Mould:	max.	500	per g
Coliforms:		< 3	per g
E.coli:		< 3	per g
Total thermopilic spores:	max.	150	per 10 g
Flat sour spores:	max.	75	per 10 g
Hydrogen sulphide spores:	max.	5	per 10 g
Gas producing anaerobes:		< 4	out of 6 tubes positive

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## Nutrients

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Energy value per 100 g:	approx.	1490 KJ per 100 g
Carbohydrates:	approx.	87 %
Fat:	approx.	0 %
Protein:	approx.	0,5 %
Dietary fibres:	approx.	0,1 %
Ash:	approx.	0,4 %
Sodium:	approx.	153 mg per 100 g
Potassium	approx.	1,5 mg per 100 g

## Allergen Status

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Emflo XVA 520 is made from maize starch.  
Emflo XVA 520 contains < 10 mg/kg sulphur dioxide and is free from other known allergens.

## Kosher/Halal Status

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Emflo XVA 520 is awarded Halal Accreditation by the Australian Federation of Islamic Coucils Inc.  
Emflo XVA 520 is awarded Kosher and Pareve certification by the NSW Kashrut Authority Inc.

## GMO Status

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Emflo XVA 520 does not require labeling as a genetically modified food in accordance with Food Standard 1.5.2 – Foods produced using gene technology (FSANZ).

## Logistics

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Packaging:	Multiwall Paper bag, 25 kg moisture barriere
Shelf life:	24 month for stock controlled purposes
Recommended storage condition:	Store in clean, dry, well-ventilated warehouse at ambient temperature, away from odorous materials

All information and data in this brochure meet our best experiences and own research and are based on recent developments of technology and science. Nevertheless, we cannot assume any responsibility for its utilisation, the circumstances under which the products are stored, handled and used being beyond our control. Our technical staff and consultants of the Food Department will gladly supply any further information and advices and for further particulars they are always pleased to be at your service.

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