



AGENABON 20.219 PRODUCT DATA SHEET

Hydrolyzed Corn Starch

GENERAL DESCRIPTION

- AGENABON 20.219 is produced by saccharification and spray-drying of corn starch.
- AGENABON 20.219 is a free-flowing, slightly hygroscopic powder that solves readily in water.

- Appearance: fine, white powder
- Odour: neutral, pure
- INCI: Hydrolyzed Corn Starch
- CAS No.: 8029-43-4
- EINECS No.: 232-436-4

ANALYTICAL DATA

- Dry substance: min. 95,0 %
- pH-value: 4,0 – 5,5
- DE-value (Dextrose Equivalent): 31,0 – 35,0 % in d.s. (in dry substance)
- Bulk density loose: 450 – 600 g/l
- Sieve analysis > 0,4 mm: max. 0,5 %
- Microbiology:
 - Total plate count: max. 1000/g
 - Coliforms: negative/g
 - E. coli: negative/g
 - Yeasts: max. 10/g
 - Moulds: max. 10/g
 - Salmonella: negative/250g

STORAGE AND MINIMUM SHELF-LIFE

- If properly stored under dry conditions (max. 70 % relative humidity): min. 60 months

PACKING

- 25 kg paper-bags with PE-bag inside (1 Euro-pallet = 30 bags = 750 kg)

CUSTOMS TARIFF NUMBER

- 1702 3090

PROPERTIES AND APPLICATIONS

AGANABON 20.219 can be used for cosmetic applications, especially as natural styling polymer in hair styling mousse for better curl retention and more volume without perceived after hair feel.

Above stated information is indicative only and no responsibility can be assumed. Recommendation is to check suitability of our product by doing tests on your own.