

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Organic arrowroot powder (<i>Maranta arundinaceae</i>)</b>
<b>Code</b>	<b>51130</b>
<b>Country of agricultural origin</b>	<b>India</b>
<b>Country of last processing</b>	<b>India</b>
<b>Last update</b>	<b>09-10-2020</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic arrowroot</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Arrowroot Powder is obtained from Arrowroots Tubers; Arrowroot tubers contain about 23% starch. They are first washed, then cleaned of the paper-like scale, washed again, drained and finally reduced to a pulp by beating them in mortars or subjecting them to the action of the wheel-rasp. The milky liquid thus obtained is passed through a coarse cloth or hair sieve and the pure starch, which is insoluble, is allowed to settle at the bottom. The wet starch is dried in the sun or in a drying house. The result is a powder, the "arrowroot" of commerce and packed.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Odourless</b>
<b>Colour</b>	<b>White</b>
<b>Taste</b>	<b>Pleasant</b>
<b>Appearance</b>	<b>Powder</b>

<b>Packing</b>	
<b>Net content</b>	<b>25 kg</b>
<b>Kind of packing</b>	<b>PP kraft bags with heat sealed inner poly liner</b>
<b>Pieces per pallet</b>	<b>28 (or 30 on EURO pallets)</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool and dry</b>
<b>Minimum shelf life</b>	<b>24 months after production</b>

<b>Indicative nutritional values (per 100 gram)</b>		<b>(from Nutritiondata.com)</b>
<b>Energy</b>	<b>1495 kJ 357 kcal</b>	
<b>Protein (g)</b>	<b>0.3</b>	
<b>Fat (g)</b>	<b>0.1</b>	<b>Saturated: -</b>
<b>Carbohydrates (g)</b>	<b>84.8</b>	<b>Sugars: -</b>
<b>Dietary fibre (g)</b>	<b>3.4</b>	
<b>Salt (g)</b>	<b>0.005</b>	

<b>Analytical properties</b>	
<b>Ash (%)</b>	<b>&lt; 5</b>
<b>Moisture (%)</b>	<b>&lt; 12</b>
<b>Acid insoluble ash (%)</b>	<b>&lt; 2</b>
<b>Dimensions</b>	<b>100% thru 35 mesh</b>

<b>Microbiological Properties (indicative)</b>	
<b>Salmonella (cfu/25g)</b>	<b>Absent</b>
<b>E. coli (cfu/g)</b>	<b>&lt; 10</b>

Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate added E620-E625	-
Gluten	-	Sulfite E220-E228	-
Wheat	-	Benzoic acid/Parabens E210-E213	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine E102	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates )	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No

Use	<p><b>Culinary use: Thickener (replacement to corn flour: arrowroot powder creates a clear gel and does not break down when combined with acidic ingredients) in gravies, stews and sauces.</b></p> <p><b>Bakery use: It is used in biscuits, jellies, cakes, puddings, fruit pie fillings and glazes as a thickening agent (replacement to corn flour: arrowroot powder creates a clear gel and does not break down when combined with acidic ingredients).</b></p>
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