

SWELY[™] Gel Medium modified food starch

Swely[™] Gel Medium is a chemically modified food starch refined from potato.

Label Declaration Recommendation

Modified Starch

Please note the botanical origin of starch only needs to be declared if starch contains gluten.

EU Classification

Food Additive E 1414 Complies with Regulation (EC) 1333/2008 and Regulation (EU) 231/2012

Storage and Handling

Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

Shelf Life

48 months from date of manufacture if stored correctly. Best before dates printed on each bag.

Safety Data

While not regarded as "Hazardous", food starches are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

Chemical and Physical Properties

	Min	Max	Unit
Moisture as packed		9	%
pH	4.0	7.0	-
Viscosity	1100	1350	BU

Physical Appearance	Typical
Colour	white /creamy
Form	fine powder

Typical Microbiological Limits

	Max	Unit
TVC	1000	cfu / g
Yeast	100	cfu / g
Mould	100	cfu / g
Coliforms	10	cfu / g
Aerobic Spore	10	cfu / g
Salmonella	negative	per 25g

Please note the microbiological data is monitored on a regular basis but not tested on each batch.

Additional Information

Contaminants Complies with Regulation (EC) 1881/2006, as amended

Pesticides Complies with Regulation (EC) 396/2005, as amended

Kosher CertificateYesHalal CertificateYesSulfur Dioxide (SO2)typical < 10 ppm</th>

Nutritional Data / 100 g

While this information is typical of the product it should not be considered a specification

	Typical	Unit
Energy	1552	kJ
	365	kcal
Fat	0.1	g
of which saturates	0.02	g
Carbohydrates	91.0	g
of which sugar	0	g
Fibre	0	g
Protein	0.1	g
Salt	0	g

Heavy Metals

	Typical	Unit
Arsenic	1	ppm
Lead	2	ppm
Cadmium	0.1	ppm
Mercury	0.1	ppm

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This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

Ingredion UK Limited Ingredion House Manchester Green 339 Styal Road Manchester M22 5LW England	Rafhan Maize Products Company Ltd Rakh Canal East Road Faisalabad Pakistan	Ingredion Germany GmbH Grüner Deich II0 20097 Hamburg Germany	Ingredion South Africa (Pty) Ltd Infinity Office Park, Suite 6, Block C, 2 Robin Close, Meyersdal, 1448, Gauteng RSA
P: +44 (0) 161 435 3200 F: +44 (0) 161 435 3300	P: +92 (0) 41 854 0121 F: +92 (0) 41 871 1016	P: +49 (0) 40 23 91 50 F: +49 (0) 40 23 91 51 70	P: +27 (0) 867 9260 F: +27 (0) 867 927
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