

# Product Specification

## Lory® Starch Ruby

### Description

Lory® Starch Ruby is a cold soluble pregelatinized wheat starch. The raw materials for the manufacture of Lory® Starch Ruby are wheat flour and drinking water (food-grade).

### Applications

Lory® Starch Ruby disperses readily in water and is thus used as a thickener for cold-prepared creams and sauces. Due to its short, creamy character, this pregelatinized starch gives a good mouth feeling and agreeable appearance to the finished product.

Because of the improvement made to its water binding capacity in the production of dough, Lory® Starch Ruby is used in the baking industry.

Lory® Starch Ruby improves dough stability, form stability and crispness in baked and extruded snacks.

### Sensory qualities

Appearance	fine white powder
Consistency	free-flowing
Odour	characteristic
Taste	characteristic

### Analytical data

Loss on drying	max.	10.0	%	(DIN EN ISO 1666)
Protein (N x 6.25)	max.	0.5	% DM <sup>1</sup>	(DIN EN ISO 3188)
Ash content	max.	0.5	% DM <sup>1</sup>	(DIN EN ISO 3593)
Starch content (acc.Ewers)	min.	97.0	% DM <sup>1</sup>	(DIN EN ISO 10520)
Water absorption	min.	8.0	g water / g product	(Internal Regulation of Analysis AV 08.2)
pH (3.33% solution in water)		4.0 – 7.0		(Internal Regulation of Analysis AV 04.2)
Viscosity, Brookfield (22 °C, 100 UpM)	5 % DM <sup>1</sup>	170 – 290	mPas	(Internal Regulation of Analysis AV 36)
	6 % DM <sup>1</sup>	320 – 480	mPas	
	8 % DM <sup>1</sup>	800 - 1600	mPas	
Sieve analysis > 315 µm	max.	0.2	%	(Air jet screen / Internal Regulation of Analysis AV 16)

<sup>1</sup> Dry matter

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### Microbiological data

Total bacteria	max.	10,000	CFU/g	(3M™ Petrifilm™ Count Plates, total bacterial count, aerob, 30 °C, 72 hr)
Yeasts	max.	300	CFU/g	(3M™ Petrifilm™ Count Plates, yeasts and moulds, 25 °C, 5 days)
Moulds	max.	300	CFU/g	(3M™ Petrifilm™ Count Plates, yeasts and moulds, 25 °C, 5 days)
E. coli	<	10	CFU/g	(3M™ Petrifilm™ Count Plates, select E.coli, 44 °C, 24 ± 2 hr)
Coliform bacteria	<	10	CFU/g	(3M™ Petrifilm™ Count Plates, determining coliform bacteria, 37 °C, 24 hr)
Salmonella		negative	CFU/25 g	(DIN EN ISO 6579-1)

### Contaminants

Mycotoxins, Heavy metals	Meets the current requirements of the respective regulations (EC) no. 1881/2006 and 1259/2011.
Pesticides	Meets the current requirements of the respective regulation (EC) no. 396/2005.

### General

Article description	Lory® Starch Ruby
Article number	818003-XX (depends on the packaging unit)
Delivery format	Paper bag, big bags or silo truck
List of ingredients with mandatory allergen identification	<b>100 % Wheat starch</b>
Declaration recommendation	<b>Wheat starch</b>

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### Nutritional values

Constituent	Value	Unit	Source
Energy	1,614	kJ/100 g	calculated
	380	kcal/100 g	analysed
Fat	0.2	g/100 g	analysed
- of which saturates	Traces	g/100 g	analysed
Carbohydrates	94.1	g/100 g	calculated
- of which sugars	0.5	g/100 g	analysed
Fibre	0.8	g/100 g	analysed
Ash	0.28	g/100 g	analysed
Protein (N x 6.25, Kjeldahl)	< 0.6	g/100 g	analysed
Sodium	0.06	g/100 g	analysed
Salt (Na x 2.5)	0.16	g/100 g	analysed

Please note that the indicated values are averages of the original substance.

#### E-number

No E number

#### Origin

Germany

#### Modifications

Manufactured without the use of treatment agents; not irradiated.

Manufactured without the use of nanotechnology

#### GMO

The product identified above meets the current requirements of Regulations (EC) No. 1829/2003 and No. 1830/2003 and hence is not subject to CE labelling.

Manufactured without the use of genetic engineering.

Moreover the product identified above meets the current requirements of the respective regulations:

(EC) No. 178/2002 specifying the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety

(EC) No. 852/2004 on food hygiene

(EU) No. 1169/2011 on the provision of food information to consumers

(EC) No. 1333/2008 on food additives

(EC) No. 1935/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC

(EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food (GMP Guidelines)

(EU) No. 10/2011 on plastic materials and articles intended to come into contact with food

#### Miscellaneous

Based on the use of state-of-the-art technologies, the product contains no foreign material, contaminants or pests.

#### Storage

Protect against moisture, store at 5 – 35 °C

## Product Specification Lory® Starch Ruby

Shelf life  
18 months  
Remaining life  
12 months

### Product suitability

Vegetarian → avoids meat and fish	<input checked="" type="checkbox"/> Suitable	<input type="checkbox"/> Not suitable
Vegan*) → avoids all animal products	<input checked="" type="checkbox"/> Suitable	<input type="checkbox"/> Not suitable
Lactose intolerance → lactose intolerant	<input checked="" type="checkbox"/> Suitable	<input type="checkbox"/> Not suitable
Sugar-free → No added D-glucose, invert sugar, disaccharides, maltodextrin, glucose syrup; without consideration of carriers	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Coeliac	<input type="checkbox"/> Suitable	<input checked="" type="checkbox"/> Not suitable
Organic	<input type="checkbox"/> Suitable	<input checked="" type="checkbox"/> Not suitable
Organic certification	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Kosher	<input checked="" type="checkbox"/> Suitable	<input type="checkbox"/> Not suitable
Kosher certification	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Halal	<input checked="" type="checkbox"/> Suitable	<input type="checkbox"/> Not suitable
Halal certification	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No

\*) According to the European Vegetarian Union (EVU) and ProVeg, technologically unavoidable cross-contamination with traces of animal material does not contradict vegan status.

### Contact details

#### Manufacturer

Name	Crespel & Deiters GmbH & Co. KG
Address	Groner Allee 76, D-49479 Ibbenbüren
Telephone	+49 5451 5000-0
Fax	+49 5451 5000-300
E-mail	group@crespeldeitersgroup.com

Contact	Dr. S. Kock
Position	Head of Quality Assurance & Quality Control Crespel & Deiters Group
E-mail	Slawomir.Kock@crespeldeitersgroup.com

Certifications in the current valid version	ISO 9001 / ISO 14001 / ISO 50001 FSSC 22000 EFISC
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**Product Specification Lory® Starch Ruby**

Emergency contact from 8 a.m. to 5 p.m.	+49 5451 5000-463	Dr. S. Kock
from 5 p.m. to 8 a.m.	+49 5451 5000-500	Not specified

Supplier	
Name	LORYMA GmbH
Address	Am Falltor 3, D-64673 Zwingenberg
Telephone	+49 6251 1799-0
Fax	+49 6251 739-64
E-mail	loryma@crespeldeitersgroup.com

Certifications in the current valid version	DIN EN ISO 9001 FSSC 22000 Organic certification
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Emergency contact from 8 a.m. to 5 p.m.	+49 5451 5000-463	Dr. S. Kock
from 5 p.m. to 8 a.m.	+49 5451 5000-500	Not specified

**Disclaimer**

This specification describes the composition and properties of our product to the best of our knowledge. It replaces all previous versions and is valid without signature. Because raw materials fluctuate, adjustments in terms of the good manufacturing practice may be required to standardize the product.

This product and its ingredients comply with the provisions of the German or European legislation on food products. Any diverging or farther-reaching legislation on food products from another country is not taken into consideration. The admissibility of our product may be limited to certain applications. The buyer shall be responsible for the microbial stability of food manufactured using our products.

The buyer shall also ensure that the further processing of our product as well as placing on the market of food manufactured with it meet the requirements of the relevant applicable legal provisions, whereby if applicable special needs, such as those of children, must also be taken into account.

**Notes**

None

**Annexes**

None

**Information on validity**

If no objections are raised by you within one month from the date of shipment, we assume that you have accepted this product specification.