



AGENAJEL 20.306 PRODUCT DATA SHEET

Pregelatinized modified waxy corn starch

GENERAL DESCRIPTION

- AGENAJEL 20.306 is an instant (= cold water swelling) modified waxy corn starch. AGENAJEL 20.306 features as natural rheology modifier and thickener according to COSMOS-standard.
- INCI Name: Distarch Phosphate
- CAS No.: 55963-33-2
- Appearance: white to yellowish, fine powder
- Odour: specific, pure
- Taste: specific, pure

ANALYSIS DATA

- Moisture: max. 8,0 %
- pH-value (1 % solution): 5,0 – 7,0
- Viscosity (Acid Brabender - 6,0 % in substance, cup 350 cmg):
after 2,5 h at 25 °C: 900 – 1.200 BU
Not specified / only for information:
Brookfield viscosity 6% in substance 50 rpm: ~ 3000 mPa.s
- Microbiology:
 - Total plate count: max. 500/g
 - Coliforms: negative/g
 - E. coli: negative/g
 - TYMC: max. 1000/g
 - Salmonella: negative/25g

STORAGE AND MINIMUM SHELF-LIFE

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

PACKING

- In multiwall paper-bags of 25 kg (1 pallet = 30 bags = 750 kg)

CUSTOMS TARIFF NUMBER

- 3505 1050



APPLICATION FIELDS

- creams & lotions

APPLICATIONAL INFO:

- AGENAJEL 20.306 is used as natural rheology modifier in personal care emulsions, mainly in combination with xanthan.
- It provides a smooth and creamy texture.
- It is recommended to make re-dispersion of AGENAJEL 20.306 in oil or glycerine, if feasible. In water, intensive stirring is required to disperse AGENAJEL 20.306 without lumping.
- AGENAJEL 20.306 is a powder and can be used also for cold processed formulations.
- It is compatible with commonly used cosmetic raw materials.

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