

92035-WHEAT STARCH**1. IDENTIFICATION OF THE SUBSTANCE OR PREPARATION.****1.1 Identification of the substance or preparation.**

Name: Wheat starch

Bulk code: 92035

Internal code: 405280

Valid from batch: 130822

1.2 Synonyms.

No data available.

2. DESCRIPTION

Appearance: fine powder

Color: white

Smell: neutral

Origin: Vegetable-Wheat (*Triticum Vulgar*)

Geographical origin: Belgium.

3. COMPOSITION/INFORMATION OF THE COMPONENTS.Ingredients: *Triticum Vulgar Starch* (Approx. 100%)

CAS: 9005-25-8

EC No: 232-679-6

Composition: It comes from non-genetically modified wheat.

Method of production: Once the wheat is clean, it is ground. The flour obtained is ground again to extract the gluten and starch mass. This mass will be dried, sifted and ground to be packaged.

4. PHYSICAL-CHEMICAL DATA.

For more detailed information, please consult the analysis bulletin.

Solubility: The product is insoluble in cold water and alcohol.

5. PROPERTIES/USES.

Cosmetic use.

Food use.

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In cosmetics, it is used for being very absorbent and is used to get rid of impurities and excess oil from the pores. In this sense, it works in a similar way to kaolin. It also acts as a binder that gives consistency to lipsticks and toothpastes. In other sectors, wheat starch is a long-standing ingredient for making glue (it has incredible adhesive power and is used in bookmaking, wallpapering and many other paper-related applications).

6. DOSAGE.

No data available.

7. OBSERVATIONS.

The documentation corresponding to the regulatory part of the product that is available for it is the one reflected below.

NUTRITIONAL INFORMATION: Not available .

ALLERGENS:

- **Food allergens:** In accordance with Regulation 1169/2011, the product **contains gluten** and related products. The product does not contain lactose (in accordance with Regulation 2000/13/EC).

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| Allergenic foods and derivatives | Substance used to produce the food starches ⁵ | The substance is present in the same production facility | The substance is present on the same production line | Potential Cross Contamination with the food starches | Presence in the food starches (Labelling) ⁶ |
|---|--|--|--|--|--|
| | | As the food starches | | | |
| ALLERGENS BASED ON REGULATION EU n°1169/2011 and amendments | | | | | |
| Cereals containing gluten and products thereof ¹ | Yes | Yes | Yes | No | Yes |
| Shellfish or Crustaceans and products thereof | No | No | No | No | No |
| Egg and product thereof | No | No | No | No | No |
| Fish / Seafood and products thereof | No | No | No | No | No |
| Peanuts and products thereof | No | No | No | No | No |
| Soybeans and products thereof | No | No | No | No | No |
| Milk and products thereof | No | No | No | No | No |
| Nuts and products thereof ² | No | No | No | No | No |
| Celery and products thereof | No | No | No | No | No |
| Mustard and products thereof | No | No | No | No | No |
| Sesame and products thereof | No | No | No | No | No |
| Sulphur Dioxide & Sulphites ³ | Yes | Yes | Yes | No | No, ≤10mg/kg ³ |
| Lupin and products thereof | No | No | No | No | No |
| Molluscs and products thereof | No | No | No | No | No |
| ADDITIONAL ALLERGENS BASED ON (LeDa/ALBA list): FOOD DATABASE THE NETHERLANDS - vs 2.0 2011 | | | | | |
| Gluten | Yes | Yes | Yes | No | Yes, >20 ppm/ds ¹ |
| Lactose | No | No | No | No | No |
| Cocoa | No | No | No | No | No |
| Glutamate (E620-E625) | No | No | No | No | No |
| Chicken meat | No | No | No | No | No |
| Coriander | No | No | No | No | No |
| Corn / maize ⁷ | No | Yes | No | No | No |
| Corn / maize ⁸ | No | Yes | Yes | No | No |
| Legumes ⁴ | No | No | No | No | No |
| Beef | No | No | No | No | No |
| Pork | No | No | No | No | No |
| Carrot | No | No | No | No | No |
| ADDITIONAL ALLERGENS/OTHER INFORMATION FOR LABELLING PURPOSES | | | | | |
| Buckwheat and products thereof | No | No | No | No | No |
| Apple and products thereof | No | No | No | No | No |
| Banana and products thereof | No | No | No | No | No |
| Kiwi and products thereof | No | No | No | No | No |
| Orange and products thereof | No | No | No | No | No |
| Peach and products thereof | No | No | No | No | No |
| Mushrooms and products thereof | No | No | No | No | No |
| Yams and products thereof | No | No | No | No | No |
| Gelatin | No | No | No | No | No |
| Hyckorynuts, and products thereof | No | No | No | No | No |
| Pine nuts and products thereof | No | No | No | No | No |
| Chestnut and products thereof | No | No | No | No | No |
| Natural Latex | No | No | No | No | No |
| Allium family (Onion, garlic ,shallots ,chives, leek) | No | No | No | No | No |
| Colors (Natural & Artificial) | No | No | No | No | No |
| Alcohols (Spirit, Sugar, Ethyl,) | No | No | No | No | No |
| Umbelliferae family (Anise, caraway, parsley, etc.) | No | No | No | No | No |
| Caffeine | No | No | No | No | No |
| Yeast | No | No | No | No | No |
| Bee pollen & honey | No | No | No | No | No |
| Artificial flavors | No | No | No | No | No |

SHELF LIFE: 2 years. For more information, see the analysis bulletin.

LEGAL REQUIREMENTS:

The product is manufactured in accordance with Regulation (EU) 852/2004.

The product complies with current food regulations: Regulation (EU) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law.

The product complies with Regulation (EU) No 1169/2011 as amended on food information to consumers.

STORAGE:

Store at room temperature, in a cool, dry place, protected from light and with the container tightly closed, away from sources of heat and humidity.

92035-WHEAT STARCH**BSE/TSE:**

The product does not present a risk of BSE/TSE transmission.

GMO:

The product does not contain or derive from Genetically Modified Organisms (GMO's).

CMR:

The product does not contain CMR substances (76/768/EEC, 1223/2009/EC or CLP 1272/2008/EC).

SVHC:

The product does not contain SVHC (Substances Very High Concern) according to ECHA list .

NANOMATERIAL:

The product is not considered Nanomaterial (Regulation 1223/2009/EC).

RADIATION:

The product has not been irradiated.

CONTAMINANTS/IMPURITIES:

The substances listed below are not expected to be present in the raw materials used to produce the product in question and are not intentionally introduced during processing. Therefore, these substances are not expected to be present and are not analysed for their presence in the product in question:

- Aflatoxin M1
- Antibiotics
- Dyes, pigments or azo dyes
- Azodicarbonamide
- Benzoic acid
- Benzophenone (hydroxybenzophenone , 4-methylbenzophenone)
- Benzoyl peroxide (BPO) and potassium bromate
- Bisphenol A (BPA)
- Butylated hydroxytoluene (BHT) and tert-butylhydroquinone (TBHQ)
- Dimethylfumerate (DMF)
- Flame retardants : polybrominated biphenyls (PBB) and polybrominated diphenyl ethers (PBDE)
- Glycol ethers
- Latex
- Maleic acid
- Mineral oils and in particular MOSH (Mineral OH Saturated Hydrocarbon), MOAH (OHAromatic Mineral Hydrocarbon)

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- Parabens (isopropylparaben , isobutylparaben , phenylparaben , benzylparaben , pentylparaben) and triclosan
- Partially hydrogenated oils (PHO)
- terphenyls (HTTP)
- Per Fluorinated Chemicals (PFC)
- Phthalates : DEHP (di-2-ethylhexylphthalate), BBP (benzyl-butyl-phthalate), DBP (di - butyl - phthalate), DIBP (di- iso - butyl - phthalate), DNOP (di-n- octyl - phthalate) , DINP (di- iso - nonyl - phthalate), DIDP (di- iso - decyl - phthalate), DMP (dimethyl phthalate)
- Sorbic acid
- Titanium dioxide (TiO₂)

The product does not contain Diethylene Glycol (< 0.1%, according to SCCP, 24 June 2008).

VEGAN/VEGETARIAN:

The product is suitable for vegetarians and vegans.

TESTED ON ANIMALS:

The product has not been tested on animals for cosmetic purposes.

ISO 16128:

Not available.

RSPO:

Palm oil is not expected to be present in the product.

REACH:

Exempt.