



DO-IT Food Ingredients BV
Hermesweg 7
3771 ND Barneveld
The Netherlands
www.doitorganic.com

Bank: Rabobank
Bank Account: 3431.22.596
IBAN:
NL82RABO0343122596
Swift-BIC: RABONL2U
VAT: NL 860149882B01

OrganicCert: NL-BIO-01
OrganicNr: Skal 108273
Telephone: +31 85 487 0487
Email: sales@organic.nl
CoC: 75119048

PRODUCT INFORMATION

See also www.doitorganic.com

Product	Organic arrowroot powder (<i>Maranta arundinaceae</i>)
Code	51130
Country of agricultural origin	India
Country of last processing	India
Last update	31-10-2022
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic arrowroot
Additives	No additives
Process	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.

Sensorial properties	
Smell	Odourless
Colour	White
Taste	Pleasant
Appearance	Powder

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

Shelf life	
Storage conditions	Cool and dry
Minimum shelf life	24 months after production



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Indicative nutritional values (per 100 gram)		(from Nutritiondata.com)
Energy	1495 kJ 357 kcal	
Protein (g)	0.3	
Fat (g)	0.1	Saturated: 0
Carbohydrates (g)	84.8	Sugars: 0
Dietary fibre (g)	3.4	
Salt (g)	0.005	

Analytical properties	
Ash (%)	< 5
Moisture (%)	< 12
Acid insoluble ash (%)	< 2
Dimensions	100% thru 35 mesh

Microbiological Properties (indicative)	
Salmonella (cfu/25g)	Absent
E. coli (cfu/g)	< 10



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Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	-
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shellfish	-	Beech nut	-
Mollusc	-	Butternut	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

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

Use	<p>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.</p> <p>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).</p>
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