

product number : 818911 **GN code :** 17029050
product name : Maltodextrine (type 1912) - bag 25 kg
revision: 2

1. Product description

Spray-dried maltodextrin obtained by enzymatic conversion of mais starch

2. Ingredients

maltodextrine

3. Origin

maize (corn)

3. Properties

PHYSICAL AND CHEMICAL PROPERTIES

	Min	Max	Typical	Unit	Method
Total solids	94			w%w (20°C)	BSCH011
pH	3.5	5.5		sol. 1:1	BSCH001
DE	15	19		w%w on ds	BSCH023
SO2		10		ppm	BSCH213

MICROBIOLOGICAL PROPERTIES

	Max	Typical	Unit	Method
Total mesophylic count	5000		/10g ds 30°C	BSMI001
Yeasts	500		/10g ds 25°C	BSMI011
Moulds	500		/10g ds 25°C	BSMI011

COMPOSITION

	Avg.	Unit	Method
Dextrose	1	w%w on ds	BSCH036 - 081
Maltose	5	w%w on ds	BSCH036 - 081
Maltotriose	8	w%w on ds	BSCH036
Higher sugars	86	w%w on ds	BSCH036

4. Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy value	:	380	kcal
Energy value	:	1615	kJ
Total proteins	:	0	g
Total carbohydrates	:	95	g
Total fat	:	0	g
Fibre	:	0	g

6. Shelf life

General Shelf life of this product is 18 month(s) after production.

7. Storage conditions

	Min	Max	Optimum
Temperature °C			20
Rel. humidity %		65	

Advice Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.

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8. Quality guarantees

GMO-Declaration: We confirm that the products we manufacture do not contain any ingredient, additive or flavour extracted or derived from genetically modified organisms. Therefore, no additional specific GMO labelling is required according to the current European regulation.

Declaration of non-ionisation: This product, nor its ingredients, are treated by ionisation.

Food safety: Belgosuc NV is FSSC 22000 certified (incl. ISO 22000 + PAS 220).

This information is provided as an indication and therefore cannot bind Belgosuc N.V.