



Specification

Maltodextrine (type 170)



1. Product description

Purified spraydried maltodextrine obtained by hidrolisis of starch complying the FCC.

Manufactured by : Belgosuc N.V., Belgium

2. Ingredients

Maltodextrine

3. Origin

Wheat

4. Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Moisture		5		%	BSCH071
Conductivity		150		µS/cm C28	BSCH051
Bulk density	440	600		kg/m ³	
Particle size	60%>40	50%>125		µm	BSCH103
Particle size		10%>125		µm	BSCH103
Chloride (Cl)		<80		ppm	
Sodium		<150		ppm	AAS
Heavy metals		10		ppm	
pH	4	5.5		sol. 1:1	BSCH001
DE	14	18		w%w on ds	BSCH023
SO2		10		ppm	BSCH213

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count	1000		/10g ds 30°C	BSMI001 (ref.ICUMSA GS 2/3-41)
Yeasts	100		/10g ds 25°C	BSMI001 (ref.ICUMSA GS 2/3-47)
Moulds	100		/10g ds 25°C	BSMI001 (ref.ICUMSA GS 2/3-47)
E.coli	neg.		/10g ds 37°C	BSMI031
Salmonella	neg.		/25g	ISO 6579



Belgian Malts that Make Your Beer So Special

COMPOSITION

	<u>Avg.</u>	<u>Unit</u>	<u>Method</u>
Dextrose	1	w%w on ds	BSCH036-081
Maltose	5	w%w on ds	BSCH036-081
Maltotriose	9	w%w on ds	BSCH036
Higher sugars	85	w%w on ds	BSCH036

5. Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy value	390	kcal
Energy value	1658	kJ
Total proteins	<0.01	g
Total carbohydrates	97.5	g
Total fat	0	g
Sugars	5.9	g
Polyols	0	g
Starch	0	g
Sodium	<2	mg
Salt	0	g
Fibre	0	g

5. Shelf life

Shelf life of this product is minimum 24 month(s) after production.

Extra info. Total product shelf life is printed as 'Best before date' on the packaging.

7. Storage conditions

	<u>Min</u>	<u>Max</u>	<u>Optimum</u>
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.		

8. Packaging

Bag 25 kg

9. Quality guarantees

GMO-Declaration	The supplier confirms that this product 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 N.V. is FSSC 22000 certified (incl. ISO 22000 + PAS 220).

This information is provided as an indication and therefore cannot bind Belgosuc N.V. nor Castle Malting S.A.