



Specification

Maltodextrine 1912



1. Product description

Spray-dried maltodextrin obtained by enzymatic conversion of mais starch.

Manufactured by : Belgosuc N.V., Belgium

2. Ingredients

Maltodextrine

3. Origin

Maize (corn)

4. Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
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

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

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	8	w%w on ds	BSCH036
Higher sugars	86	w%w on ds	BSCH036



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5. 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

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5. Shelf life

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

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.