



## PRODUCT SPECIFICATION

### biolla Maltodextrin DE 15

Dextrose Equivalent 12.0-16.0 / Grade: EP 11.2

#### Product description

<b>Molecular Formula:</b>	$H(C_6H_{10}O_5)_n-OH$
<b>EI N ECS:</b>	232-940-4
<b>CAS No:</b>	9050-36-6
<b>Appearance:</b>	homogeneous free flowing fine powder, microgranules
<b>Colour:</b>	white
<b>Taste and odour:</b>	typical to maltodextrin, without foreign taste and odour
<b>Intended use:</b>	intended for use as a carbohydrate component, structure-forming agent, forming agent, natural sweetener, sweetener regulator, stabilizer, neutral carrier of flavouring additives in various industries.
<b>Production method:</b>	partial starch cleavage product consisting of a multicomponent mixture of glucose, maltose, maltotriose and polysaccharides in various ratios.

- ✓ Plant based product produced from corn grain not containing GMO.
- ✓ Complies to the Food Chemical Codex and to the European / US Pharmacopeia monographs on Maltodextrin.

<b>Nutrition value in 100 g of a product, min.</b>	93/100 g
Carbohydrates, %, min	93
Fats, %	0
Proteins, %	0
Energy value (calorific value) kcal / kJ per 100g maltodextrin, min	372/1581
Composition	Maltodextrin 100%

#### Company

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#### Hamburger Sparkasse

DE72 2005 0550 1503 1796 06  
BIC/SWIFT: HASPDEHHXXX  
**Commerzbank AG**  
DE36 2004 0000 0265 3533 00  
BIC/SWIFT: COBADEFFXXX

#### Terms and conditions

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## Physical and chemical specifications

Parameter	Units	Typical value	Method of analysis
Moisture, max	%	5.0	Determination of loss in mass on drying (130°C / 5 g / 1,5 h) (Ref. ISO 1666:1996)
Dextrose Equivalent (Lane-Eynon method), max	%	12.0 – 16.0	Titrimetry, Lane-Eynon method (Ref. ISO 5377:1981)
Sulphated Ash Content, %, max	%	0.20	Weighing of residuals from burning a weighed portion of maltodextrin in muffle oven at 550°C (+H <sub>2</sub> SO <sub>4</sub> ) (Ref. ISO5809:1981)
Bulk density (loose)	kg/dm <sup>3</sup>	0.45 – 0.60	Internal method (Product weight in 1dm <sup>3</sup> in free state)
		Not less than 0.65	Internal method (Product weight in 1dm <sup>3</sup> in a packed state by shaking)
Sulphur dioxide content (SO <sub>2</sub> ), max	mg/kg	10.0	Iodometry (Oxidation of sulfurous acid in a 50% solution of maltodextrin in the presence of a starch indicator)
Solubility, min	%	98.0	Internal method (Dissolving 50 g of maltodextrin in 100 g hot water)
pH value	pH units	4.5-6.0	pH-metry 40 % solution of maltodextrin
Particles size: Residue on sieve 200 µm, max	%	5.0	Granulometry
Particles size: Residue on sieve 40 µm, min	%	90.0	Granulometry

## Carbohydrate composition (in DS)

Glucose (DP <sub>1</sub> )	%	max 1.0	HPLC (Ref. ISO 10504)
Maltose (DP <sub>2</sub> )	%	max 5.0	HPLC (Ref. ISO 10504)
Maltose (DP <sub>3</sub> )	%	max 7.0	HPLC (Ref. ISO 10504)
Higher sugars (DP <sub>4+</sub> )	%	On balance	HPLC (Ref. ISO 10504)

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## Food safety parameters

Total Aerobic and Anaerobic Microbial Count, max	CFU/g	50.0	Ref. ISO 4833
Yeast, max	CFU/g	50.0	Ref. ISO 7954
Molds, max	CFU/g	50.0	Ref. ISO 7954
Coliforms	CFU/1.0 g	not allowed	Ref. ISO 4831, ISO 4832
Pathogenic microbes including Salmonella	CFU/25 g	not allowed	Ref. EN ISO 6579-1

## Content of Heavy Metal (mg/kg), max

Lead (Pb)	0.10	Atomic absorptive method (mineralization and determination with atomic absorptive spectrometer)
Cadmium (Cd)	0.10	
Arsenic (As)	0.10	
Mercury (Hg)	0.02	

## Content of GMO (PCR Real - Time)

Genetically Modified Organisms	not allowed	PCR Real – Time (Ref. ISO 21569, ISO 21571)
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## Additional information

Shelf life is 2 years. Maltodextrin must be stored at relative humidity not exceeding 75% Standard packing – 25 kg paper bags with PE lining.

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