

PRODUCT INFORMATION

See also [Http://www.organic.nl](http://www.organic.nl)

Product	Maltodextrine 10 DE
Code	16141
Certificate	Certisys BE-1
Country of origin	Belgium
Last update	30 August 2011
Issue Date	30 August 2011
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic Tapioca/manioc syrup (manioc starch, water)
Additives	None
Process	Spray-drying of tapioca/manioc syrup Mixing of ingredients (manioc starch and water), progressive solubilisation of starch at 100°C, pH adjustment (citric acid), cooling, adding natural enzymes, hydrolysis, mechanical filtration, safety filtration, spray drying, filling, storage

Sensorial properties	
Smell	Neutral
Colour	White
Taste	Very light Sweet
Appearance	Fine Powder

Packing			
Net content	25 kg		
Kind of packing	Paper bag with plastic P.E inner bag		
Packing size (L x W x H)	60 x 40 x 20		
Packing/layer	5	Layers/pallet	8

Shelflife	
Storage conditions	Cool and dry
Maximum shelflife	24 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	1579 KJ 377 Kcal	
Protein (g)	0,1	
Fat (g)	0.1	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%
Carbohydrates (g) on dry matter	98	Fructose 0 % Glucose <1 % Maltose 6 % Polysaccharides 91%
Dietary fibre (g)		
Dry matter (%)	96	
Mineral (mg)	Calcium (Ca): 15.6 Iron (Fe): 0,4 Potassium(K): 30	Sodium (Na): 50.4 Phosphor (P): 6 Magnesium (Mg): 4,8
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
Ash (%)	0,2
Dextrose Equivalent (DE)	10
pH	4,0 – 6,0
Diastase value	0

Microbiological Properties	
Total Plate Count (cfu/g)	< 5000
Yeast (cfu/g)	< 300
Moulds (cfu/g)	< 150
Staphylococcus aureus (cfu/g)	< 10
E. Coli (cfu/g)	< 10
Bacillus cereus(cfu/g)	< 100
Enterobacteria (cfu/g)	< 10 at 30 °C
Salmonella (cfu/25 g)	< 1
Listeria monocytogenes. (cfu/ 25 g)	< 1
Mycotoxins	In accordance with EC legislation

1881/2006; 1126/2007; 165/2010

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates)	-
Nut-oil	-		

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

Use	Biscuit, cereal bars, confectionery, sauces, ice cream, cereals, baby food preparations, sport-drinks (powder)
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