



1. Product Identification

Product Name: Maltodextrin

Commercial name: Maltodextrin

Barcode: 8606105499194

Organo-leptic properties: Fine powder, white color neutral scent and moderately sweet taste.

Chemical composition: It represents mixture of higher saccharides, produced by enzyme hydrolysis of corn starch

2. Physical and chemical characteristics

| NAME / unit | Value | Limits | Analysis Method |
|-------------------------------|--------|-----------|--------------------------|
| Dry Substance (%) | min 92 | - | MI.21 – SRPS EN ISO 1666 |
| DE value | max 20 | - | MI.52 - SRPS EN ISO 5377 |
| pH (40% suspension) | - | 4.0 - 5.0 | MI.55 - Potenciometry |
| SO ₂ (mg/kg) | max 20 | - | MI.54 - Acidimetry |
| Sulphur ash on DS content (%) | max 1 | - | MI.57 - SRPS EN ISO 5809 |

3. Legal Acts

The product is in accordance with these regulations:

- 3.1 Regulation of the quality of starch and starch products for food industry
Official Gazette of the SRJ no. 33/95; Official Gazette of the SCG no. 56/03, 4/04
- 3.2 Regulations on quality and conditions of use of additives in food and other requirements for additives and their mixtures
Official Gazette of the SCG no. 56/03; 5/04; 16/05
- 3.3 Law on Food Safety
Official Gazette of the RS no. 41/09
- 3.4 Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade
Official Gazette of the RS no. 72/10
- 3.5 Regulations on food hygiene requirements
Official Gazette of the RS no. 73/10
- 3.6 Regulation on the maximum allowable residues of pesticides in food and animal feed and of food and animal feed which is determined by the maximum allowable amounts of residues of plant protection
Official Gazette of the RS no. 25/10, 28/11
- 3.7 Guide for the application of microbiological criteria for food (first published June 2011) chapter IV.
- 3.8 Regulations on the general declaration and marking of packed foodstuffs
Official Gazette of the SCG no. 4/04, 12/04 and 48/04
- 3.9 Law on Genetically Modified Organisms
Official Gazette of the RS 41/2009
- 3.10 Regulation on conditions related to the food safety consumer goods that can be marketed
Official Gazette of the SFRJ, br. 26/83, 61/84, 56/86, 50/89 i 18/91
- 3.11 Ordinance on the limits of radioactive contamination of persons working and living environment and how the implementation of decontamination
Official Gazette of the SRJ no. 38/11

4. Packaging

Plasticized multilayer paper bags

| | | |
|-----------|----------|-----------|
| | Made by: | Approved: |
| Name | | |
| Signature | | |
| Date | | |



5. Marking/Declaration

In accordance with the act on declaration and marking of packed food.

SI. list SCG 4 / 04

SI. list SCG 12 / 04

SI. list SCG 48 / 04

6. Storage conditions/Transport

Storage: Dry space with good venting system with humidity under 70 %, on pallets, kept away from chemicals and materials with specific odour.

Transport: Closed transport vehicles, pallets wrapped in foil

7. Validity

2 years

8. Application

Food industry

In the production of baby food, in meat products production, whipped cream, icecream, pastry, dressings, chocolate drinks...

Other industry

In farmaceutical industry in production of tablets and comprimates

9. Information for Special Needs Customer Group

| Allergenic constituent | Used as ingredient | | Unintended presence | |
|---|--------------------|---------------------------|---------------------|----|
| | Yes/No | Nature of the constituent | Yes | No |
| Peanuts and products thereof | No | | - | - |
| Crustaceans and products thereof | No | | - | - |
| Fish and products thereof | No | | - | - |
| Eggs and products thereof | No | | - | - |
| Nuts and products thereof | No | | - | - |
| Milk and products thereof (including lactose) | No | | - | - |
| Soybeans and products thereof | No | | - | - |
| Cereals containing gluten and products thereof (*) | No | | - | - |
| Sulphur dioxide and products thereof (**) (not a classical allergen) | Yes | | - | - |
| Celery and products thereof | No | | - | - |
| Sesame seeds and products thereof | No | | - | - |
| Mustard and products thereof | No | | - | - |
| Mollusks and products thereof | No | | - | - |
| Lupin and products thereof | No | | - | - |

(*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

(**) In the technological process of corn soaking, water from absorbed SO₂ is used, where in the syrup can be find max 10 ppm

| | Made by: | Approved: |
|-----------|----------|-----------|
| Name | | |
| Signature | | |
| Date | | |