

	PRODUCT SPECIFICATION	 
Item code 652/002/0025	PRODUCT NAME ORGANIC MALTODEXTRIN	Controlbody at origin Austria Bio-Garantie

1) GENERAL DESCRIPTION

Product	Maltodextrine is produced by saccharification and spray-drying of organic corn; it is free-flowing, very easily soluble powder with low hygroscopic character and consists of a mixture of saccharids without any starch.
Origin	EU

2) NUTRITIONAL VALUES in 100 g (Average values - Source: USDA Nutrient Database)

Energy value	1615 kJ
Carbohydrate	95g
• Sugar	8 g
Protein	0
Fat	0
• Monounsaturated	- g
• Polyunsaturated	- g
• Saturated	- g
Mineral	0 g
Salt	< 0,10
Dietary fibre	0 g
Bread units	Approx. 7,9

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Fine, whitely powder
Smell	Characteristic, no off smell
Taste	Characteristic, slightly sweet, no off taste
% Dry matters	min. 95
DE-value	18 – 20 % in d.s.
Bulk density	450 - 550 g/l
Sulphate ash	max. 0,3 % in d.s.
pH	4,0 - 5.5
SO ₂	absent




4) MICROBIOLOGICAL PARAMETERS

Total plate count	< 500 ufc/g
Coliforms	Negative
E. Coli	Negative
Yeasts and Moulds	< 10 ufc/g
Salmonella	negative/25 g

5) BIOLOGICAL PARAMETERS

GMO	Absent
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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP/COR	Yes
Bio Suisse	
JAS	
Kosher	Available
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from direct light, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Double layer paper bag food grade
Net weight	25 kg
Shelf -life	Best before date within 60 months from the production




9) SAFETY MEASURES

CAS registry number	N.A.
Safety data sheet provided	No
Legislation reference	Reg. CE 1272/2008 does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention precautionary statements	None

10) REFERENCE LEGISLATION

- Reg. CE 834/07 e 889/08 "Certification on organic production"
- D. Lgs. 155/97 – Reg. CE 852/04 "Hygiene in food products"
- Dir. 2000/13/CE "Labelling, presentation and advertising of food products"
- D.M. 34 del 21/03/73 - Reg. CE 1935/04 "Materials and objects designated to come in contact with food products"
- Reg. CE 1881/06 "Maximum allowed levels of contaminants (nitrates, micotoxines, heavy metals) in food products"
- Reg CE 1169/11 – designation within a list of ingredients according to VO 1169/2011 idgF: "Maltodextrin"

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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoesis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertollethia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

The cross contamination due to fortuitous events out of the operator control or unavoidable circumstances is not contemplated in the allergens file.

Editing	Control	Approval	Last revision
June 2016	June 2016	June 2016	June 2016

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