

## MALTODEXTRIN 17%

### PRODUCT DATA AND TYPICAL PROPERTIES

|                              |   |
|------------------------------|---|
| Appearance                   | White powder                                    |
| Moisture                     | ≤ 5%  |
| Reducing Sugars              | ≤ 14.0 – 18.0% expressed as dextrose equivalent |
| Dextrose                     | ≈2%   |
| Maltose                      | ≈7%   |
| Maltotriose                  | ≈9%   |
| Higher Sugars                | ≈82%  |
| pH                           | 4.00 – 5.50                                     |
| Sulphur Dioxide              | ≤ 25ppm   |
| Lead                         | ≤ 5 ppm   |
| Organic Impurities (Protein) | ≤ 0.5%  |
| Total plate count            | ≤1000cfu/g                                      |
| Yeast                        | ≤100cfu/g                                       |
| Moulds                       | ≤100cfu/g                                       |
| <i>Salmonelle spp.</i>       | Negative in 25g                                 |
| <i>E.Coli</i>                | Negative in 10g                                 |

### ADDITIONAL INFORMATION

|                      |   |
|----------------------|---|
| Standard Packaging   | 25Kg Bags   |
| Storage              | Store under cool dry conditions in tightly sealed containers            |
| Shelf Life           | Two years from date of manufacture under recommended storage conditions |
| Handling Information | Please consult the materials safety data sheet                          |

**This material conforms to the requirements of the Food Chemical Codex XII**

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### Allergen Information

Murphy & Son Ltd hereby state that the following information

| Allergen                               | Substance Contained <sup>1</sup>        | Allergen  | Substance Contained <sup>1</sup>      |
|--|---|---|---------------------------------------|
| Beef                                   | No                                      | Lactose   | No                                    |
| Carrot                                 | No                                      | Legumes   | No                                    |
| Celery                                 | No                                      | Lupine  | No                                    |
| Cereals containing gluten <sup>2</sup> | <b>Used in fermentation<sup>4</sup></b> | Milk  | No                                    |
| Chicken meat                           | No                                      | Molluscs  | No                                    |
| Cocoa                                  | No                                      | Mustard   | No                                    |
| Coriander                              | No                                      | Nuts <sup>3</sup>                                 | No                                    |
| Corn / maize                           | No                                      | Peanuts   | No                                    |
| Crustaceans                            | No                                      | Port  | No                                    |
| Eggs                                   | No                                      | Sesame  | No                                    |
| Fish                                   | No                                      | Soya  | No                                    |
| Glutamate                              | No                                      | Sulphur dioxide /sulphites more than 10ppm per Kg | <b>Used in production<sup>5</sup></b> |

<sup>1</sup>Definition of substances according to LeDa/ALBA and EU Directives 2000/13/EC and 2007/68/EC, as amended

<sup>2</sup>i.e. wheat, rye, barley, oats, spelt, kamut

<sup>3</sup>i.e. almond, hazelnut, walnut, cashew nut, pecan nut, Brazil nut, pistachio nut, macadamia nut, Queensland nut.

<sup>4</sup>Fermentation nutrient are outside the scope of US and EU food allergen requirements

<sup>5</sup>Sulphur dioxide is added during the wet milling process to allow effective starch separation. It acts in the breakdown of the protein matrix of the corn kernels in which the starch granules are embedded. Sulphur dioxide is present at a rate of less than 10ppm per kilogram in the final product.

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### Additional Information

**Kosher Classification:**

Kosher Certified Material

**Genetically Modified Status:**

Non-GMO

**Murphy and Son Approved Country / Countries of Origin:**

Belgium

**Vegetarian Suitability:**

This product does not contain animal-based ingredients, and furthermore no products derived from animals have been used in its production

