

**MALTODEXTRIN**

*Product in compliance with Polish and European food regulations.*

**Organoleptic characteristics**

Appearance	loose
powder Colour	white through
cream Smell	typical for maltodextrin
Taste	slightly sweet without foreign aftertaste

**Physical chemistry parameters**

Moistness [%]	max. 6.0
pH	4,2 - 6,0
DE glucose equivalent N	7-13
type	13-23
S typ	23-32
W	
type	
Content of sulfated ash in dry matter [%]	max. 0,4
Particle size >500 µm [%]	max. 5

**Microbiological parameters**

General bacteria count per 1g	max. 1000
Mould and candida per 1g	max.100
Coli-type bacteria per 0,01 g	none
Escherichia coli per 1g	none
Enterobacteriaceae per 1g	max. 10
Staphylococcus aureus per 0,1g	none
Salmonella rod-shaped bacteria in 25g	none

Allergens, GMO status, Ionization

Product contains no allergens, is free from genetic modifications, does not undergo ionization processing.

Best before

24 months from date of production

Origin or raw material

Raw material for production process of maltodextrine is starch potato of Polish origin.

Target consumer group

Product suitable for all consumer groups, including vegetarians, ovo-lacto-vegetarians, vegan, coeliac patients.

Storage conditions

Store in a cool dry place.

Packaging

Paper valve bags of 25 kg each or big-bag packaging.