

## **Product Information**



# C☆Dry™ MD 01915

### **DESCRIPTION**

Spray-dried maltodextrin obtained by enzymatic or enzymatic/acid conversion of starch

### **RAW MATERIAL**

Corn (Maize)

### **PRODUCT LABEL**

Package labelling Maltodextrin

## PRODUCT CLASSIFICATION

**Country of Origin** 

France

CN Code (Valid for EU 28) 1702 90 50

### **SPECIFICATIONS**

## **Chemical/physical specifications**

Parameter		Unit	Min	Typical	Max	Text
Moisture	-	%			6	
Bulk Density	loose	g/l	440		560	
Bulk Density	packed	g/l	520		640	
D.E.	Lane Eynon		16		19.9	
Granulometry	> 400 µm	%			7	
Granulometry	< 63 µm	%			35	
рН	50% w/w		3.5		5.5	
Sulphur dioxide	-	mg/kg			10	

## Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				500	
Yeasts	/g				50	
Moulds	/g				50	
E. coli	/g					absent
Salmonella	/25g					absent

## Typical product data

Parameter		Unit	Typically
Dx	on d.b.	%	1
Dp2	on d.b.	%	6
Dp3	on d.b.	%	9
Dp4+	on d.b.	%	84

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#### Allergens (Legal directives)

#### Allergen information

	Presence	Comment
Wheat and products thereof	No	
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	** SO2 <10 mg/kg
Lupins and products thereof	No	
Molluscs and products thereof	No	

<sup>\*\*</sup> Sulphur dioxide max 10ppm allergen labelling not required according to Annex II of Regulation (EU) n° 1169/2011 on food information to consumers.

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers. The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA)

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

Dietary information					
Suitable for		Certified	Comment		
Halal	Yes	Yes			
Kosher	Yes	Yes			
Lacto-vegetarian	Yes	No			
Ovo-vegan	Yes	No			
Vegan	Yes	No			
Vegetarian	Yes	No			

#### **GMO** statement

For its operations in Europe, Cargill complies with the EU GMO requirements as principally laid down under EC Regulation No 1829/2003 on 'genetically modified food and feed' and EC Regulation No 1830/2003 on 'the traceability and labelling of food and feed products produced from GMO's'. By ensuring the supply of conventional ingredients in the EU, Cargill thus ensures that there is no need to label its products under either 1829/2003 or 1830/2003.

#### **Product Information**



#### Legal requirements

Maltodextrin is generally recognized as safe (GRAS), Title 21 CFR Part 184.1444

This product is in compliance with:

REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004 on materials and articles intended to come into contact with food (as amended)

COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (as amended)

REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (as amended)

REGULATION (EC) NO 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin (as amended)

REGULATION (EC) No 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 on the hygiene of foodstuffs (as amended)

#### STANDARD PACKAGING

Paper Bags Big Bags

#### RECOMMENDED STORAGE CONDITIONS

Store inside, under dry conditions

#### SHELF LIFE FOR PACKED PRODUCT

Shelf life after production date (months): 18
Minimum remaining shelf life after delivery (months): 6

#### **FUNCTIONALITY**

- Low osmolality
- Neutral taste
- High solubility and dispersibility
- High level of complex carbohydrates
- High mouthfeel/body
- Very low fermentability

## **APPLICATION**

The product can be used in alcohol free or low alcohol beers to compensate for their lack of body and mouthfeel compared to normal beers. It is also recommended for use in sports drinks where the low osmolality is necessary to facilitate the production of isotonic beverages.

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### **Product Information**



### Country of origin definition:

Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated.

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

Disclaimer:

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# **C**☆**Dry**™ **MD** 01915

Nutritional Information					
Average values per 100g	Unit	EU	US	Japan	Comment
Energy (kcal)	kcal	380	380	380	
Energy (kJ)	kJ	1615	1615	1615	
Protein	g	0	0	0	
Carbohydrates	g	95	95	95	
of which sugars	g	7	7	7	
Added sugars	g		7		
of which starch	g				
of which polyols	g	0	0	0	
Dietary Fiber	g	0	0	0	
Fat	g	0	0	0	
of which saturated	g	0	0	0	
of which Trans Fat	g	0	0	0	
Cholesterol	mg	0	0	0	
Sodium	mg	15	15	15	
Salt	mg	37.5	37.5	37.5	
Calcium	mg	0	0	0	
Iron	mg	0	0	0	
Potassium	mg		0		
Vitamin C	mg	0	0	0	
Vitamin D	mcg		0		
Water	g	5	5	5	
Ash	g	0	0	0	

The list comprises relevant nutritional components only. Values are calculated based on the average of product specifications. In those cases where only a minimum or a maximum value is specified, these values were taken respectively.

The EU column lists the nutritional values in accordance with Regulation (EU) n° 1169/2011 on food information to consumers. The US column lists the nutritional values in accordance with Code of Federal Regulations (CFR 21).

The Japan column lists the nutritional values in accordance with the Japanese Legislation.

The energy values may differ per region because of different calculations.