

GLUCIDEX® 1

DEFINITION :

Powder malto-dextrin.
 Blend of nutritive saccharides, produced by controlled enzymatic hydrolysis and spray-drying of food potato starch.
 CAS n° : 9050-36-6
 EINECS : 232-940-4

SPECIFICATIONS :

* PHYSICO-CHEMICAL VALUES

APPEARANCE	MCL	White powder
ODOUR	MCL	Neutral
TASTE		Neutral, typical
LOSS ON DRYING	MCL	6 % max.
PROTEIN CONTENT	MCL	0.15 % max.
SULPHATED ASH	MCL	0.5 % max.
SO ₂	MCL	10 ppm max.
pH IN SOLUTION	MCL	4.5 - 5.5
DEXTROSE EQUIVALENT	MCL	5 max.
HEAVY METALS	MCL	5 ppm max.
LEAD	MCL	0,2 ppm max.
ARSENIC	MCL	0,2 ppm max.
CADMIUM	MCL	0,1 ppm max.
MERCURY	MCL	0,02 ppm max.
POURED BULK DENSITY	MCL	400 g/l approx.
PARTICLE SIZE	MCL	
- RESIDUE ON 250 MIC.		10 % max.
- RESIDUE ON 40 MIC.		50 % min.

MCL, MMC : ROQUETTE Methods

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* MICROBIOLOGICAL VALUES

- TOTAL COUNT	MMC	1000/g max.
- YEASTS	MMC	50/g max.
- MOULDS	MMC	50/g max.
- E. COLI	MMC	Absent in 10 g
- SALMONELLAE	MMC	Absent in 25 g
- C.S.R SPORES	MMC	50/10g max.

TYPICAL VALUES :

CARBOHYDRATE COMPOSITION	MCL	
- GLUCOSE		0.5 % approx.
- DISACCHARIDES		0.5 % approx.
- HIGHER POLYSACCHARIDES		99 % approx.
MINERAL COMPOSITION		
- SODIUM		400 ppm approx.
- CHLORIDE		800 ppm approx.
- CALCIUM		700 ppm approx.
ENERGY VALUE		
calculated, on 100 g commercial product		1614 kj (380 kcal)

COMMENTS :

Store at room temperature, in a dry place, and in its unopened original packing.

CONFORMITY :

- Current FOOD CHEMICALS CODEX.
- US Code of Federal Regulations 21 CFR § 184.1444.

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STORAGE :

Standard packaging: 20 kg polythene and paper bags,

Minimum durability date of the packaged product: Manufacturing date
+ 24 months.

Shelf life: manufacturing date + 5 years.

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