

N-DULGE® SAI

Description: Speciality maltodextrin derived from waxy maize

Appearance: Fine white/creamy powder

Label declaration recommendation: Maltodextrin
Please note the botanical origin of starch only needs to be declared if starch contains gluten.

EU Classification: Food Ingredient

Storage and Handling: Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

Shelf Life: 24 months from date of manufacture if stored correctly. Best before dates printed on each bag.

Safety Data: While not regarded as "Hazardous", food starches are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

SUPPLY SPECIFICATION (PHYSICAL & CHEMICAL DATA)

	Min	Max	Unit	Method
Moisture	-	15.0	%	max packed. CML116: 4 hrs, 130°C
pH	4.0	7.0	-	CML100A: 9% aqueous suspension

SUPPLY SPECIFICATION (MICROBIOLOGICAL DATA)

International Committee for Microbiological Standards for Food (ICMSF) methodology

	m	M	n	c	Unit	Method
TVC	1000	10000	5	3	per g	TP4100/CML261
Yeast	50	200	5	3	per g	TP4112/CML268
Mould	50	200	5	3	per g	TP4112/CML268
E. coli	-	absent	5	0	per g	TP4122/CML263
Salmonella	-	absent	5	0	per 25g	TP4119/CML264

Thermophilic anaerobic and aerobic spores: conform to NFPA (National Food Processors Association, USA) tests NCA1 & NCA2 (National Canners Association, USA)

Notes: m = Good Manufacturing Practice (GMP) target value
M = maximum permissible value
n = number of samples to be taken and analysed
c = compliance (i.e. maximum number of samples between m and M)

Effective Date 02.11.2021

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing. The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2021.

TYPICAL DATA*

	Value	Unit				Method
Ash	0.8	%				CML113: 575+/-25°C
ICMSF Microbiological Data						
	m	M	n	c	Unit	Method
Enterobacteriaceae	10	100	5	2	per g	TP4103/CML263
Staph. aureus	20	100	5	2	per g	TP4106/CML265
Bacillus cereus	20	100	5	2	per g	TP4108/CML278
Clostridium perfringens	0	20	5	2	per g	TP4105/CML279
Group D Streptococci	0	10	5	2	per g	TP4107/CML280
Total mesophilic Anaerobes	0	20	5	2	per g	TP4130A/CML274
Listeria Species	20	100	5	1	per 25g	TP4142B/CML281
Listeria monocytogenes	-	absent	5	0	per 25g	TP4121/CML281
Nutritional Data						
	Value	Unit				Method
Energy	1605 / 378	kJ / kcal pro 100 g				Regulation (EU) 1169/2011
Fat	0	g / 100 g				CCI4 extraction
of which saturates	0	g / 100 g				CCI4 extraction
Carbohydrates	94.2	g / 100 g				measured
of which sugar	1.7	g / 100 g				measured
Fibre	0	g / 100 g				According to Regulation (EC) 1169/2011
Protein	0.2	g / 100 g				Kjeldahl
Salt	0.2	g / 100 g				measured
Minerals						
	Value	Unit				Method
Calcium	37	mg / 100g dry basis				F.E.S/A.A.S
Magnesium	2	mg / 100g dry basis				F.E.S/A.A.S
Iron	< 0.2	mg / 100g dry basis				F.E.S/A.A.S
Potassium	< 10	mg / 100g dry basis				F.E.S/A.A.S
Heavy Metals						
	Value	Unit				Method
Total Heavy Metals	10	mg/kg				survey
Arsenic	1	mg/kg				survey
Lead	1	mg/kg				survey
Cadmium	0.1	mg/kg				survey
Mercury	0.05	mg/kg				survey

* While this information is typical of the product it should not be considered a specification.

Effective Date 02.11.2021

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing. The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2021.

ADDITIONAL INFORMATION

Contaminants	Complies with Regulation (EC) 1881/2006, as amended
Pesticides	Complies with Regulation (EC) 396/2005, as amended
Kosher Certificate	Yes
Halal Certificate	Yes
Sulfur Dioxide (SO₂)	Typically < 10 ppm

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

Ingredion UK Limited	Rafhan Maize Products Company Ltd	Ingredion Germany GmbH	Ingredion South Africa (Pty) Ltd
Ingredion House Manchester Green 339 Styal Road Manchester M22 5LW England	Rakh Canal East Road Faisalabad Pakistan	Grüner Deich 110 20097 Hamburg Germany	Infinity Office Park, Suite 6, Block C, 2 Robin Close, Meyersdal, 1448, Gauteng RSA
P: +44 (0) 161 435 3200 F: +44 (0) 161 435 3300	P: +92 (0) 41 854 0121 F: +92 (0) 41 871 1016	P: +49 (0) 40 23 91 50 F: +49 (0) 40 23 91 51 70	P: +27 (0) 11 867 9260 F: +27 (0) 11 867 9271
Registered in England No. 07315745	Registration number 79 of 1952-1953	Amtsgericht Hamburg HRB 105432	Registration number 2010/013219/07

Effective Date 02.11.2021

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing. The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2021.