**Country of Origin** 



# C☆Dry™ MD 01958

# **DESCRIPTION**

Spray-dried maltodextrin obtained by enzymatic conversion of waxy maize starch

# **RAW MATERIAL**

Waxy corn (maize)

### **PRODUCT LABEL**

Package labelling Maltodextrin

# **PRODUCT CLASSIFICATION**

3505 10 10 France

CN Code (EU) 3505 10

# **SPECIFICATIONS**

# **Chemical/physical specifications**

Parameter		Unit	Min	Typical	Max	Text
Moisture	-	%			6	
Bulk Density	loose	g/l	380		500	
Bulk Density	packed	g/l	460		580	
D.E.	Lane Eynon		7.5		9.9	
Granulometry	< 40 µm	%			30	
Granulometry	> 500 µm	%			7	
Magnesium	-	mg/kg			1	
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
Clarity	T 625nm	%	98
Dx	on d.b.	%	1
Dp2	on d.b.	%	2
Dp3	on d.b.	%	2
Dp4+	on d.b.	%	95

Spec./Rev. 0195800-00099/143 Current On : 15/May/2023

Page 1 of 4



#### 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	

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)

<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.

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.



#### Legal requirements

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)

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)

Status pursuant to USDA 7 CFR Part 66 National Bioengineered Food Disclosure Standard ("BE" status): The product has been sourced from a non-bioengineered source and the inadvertent presence of BE is less than 0.9%.

COMMISSION REGULATION (EU) 2023/915 on maximum levels for certain contaminants in food (as amended)

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

#### STANDARD PACKAGING

25 kg/55 lb. Multi-ply, PE Lined Paper Bags

#### RECOMMENDED STORAGE CONDITIONS

Store inside, under dry conditions

#### SHELF LIFE FOR PACKED PRODUCT

Shelf life after production date (months): 12
Minimum remaining shelf life after delivery (months): 6

#### **FUNCTIONALITY**

- Low osmolality
- Neutral taste
- High solubility and dispersibility
- 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. The product can also be used in sports type soft drinks where the low osmolality of the product facilitates the production of isotonic beverages.

Spec./Rev. 0195800-00099/143 Current On : 15/May/2023

### **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:

This document is provided for your information and convenience only. All information, statements, recommendations and suggestions are believed to be true and accurate under local laws but are made without guarantee, express or implied. WE DISCLAIM, TO THE FULLEST EXTENT PERMITTED BY LAW, ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT and disclaim all liability in connection with the storage, handling or use of our products or information, statements, recommendations and suggestions contained herein. All such risks are assumed by you/user. The labeling, substantiation and decision making relating to the regulatory approval status of, the labeling on and claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making regulatory, labeling or claims decisions for your products. The information, statements, recommendations and suggestions contained herein are subject to change without notice.

We do not guarantee that our product is free of Enterobacter sakazakii or other micro-organisms (except to the extent covered by the agreed product specifications) and the risk thereof transfers to the customer upon delivery of our product.

Spec./Rev. 0195800-00099/143 Current On: 15/May/2023



# C☆Dry™ MD 01958

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	3	3	3	
of which starch	g				
of which polyols	g	0	0	0	
of which dietary fibre	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	
Vitamin C	mg	0	0	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.

Spec./Rev. 0195800-00099/143 Current On: 15/May/2023