

## PRODUCT DATA SHEET

Product Name:	ORGANIC TAPIOCA MALTODEXTRIN – 18DE
Product Code:	OTMD18DE
Certifications:	HALAL, KOSHER, HACCP, NOP, EU Organics, FSSC22000:2013, ISO 9001:2015, NON-GMO
Description:	This Product is white crystalline solids and has a clear sweet flavor. It is made from the enzymatic treatment of tapioca using GMO free natural enzymes which is filtered and concentrated and is spray dried.
Validity:	3 years

### PRODUCT SPECIFICATIONS

Chemical Parameters	Unit	Limits
Dextrose Equivalent (D.E)	%	16-20
Total Carbohydrates	g/100g	93
Glucose (DP1)	g/100g	2-6
Maltose (DP2)	g/100g	6-10
Other Carbohydrates	g/100g	79-85
Dry Solids Substance	%	93-97
Moisture		3-7
pH (5% dilution)	%	4.5-6.5
Ash Contents	%	<0.5
Energy	Kcal/100g	374
Starch	%	Negative
Protein	%	<0.5
Fat	%	<0.5

Nutrient	Unit	Per 100Grm
Total Calories	Kcal	374
Total Fat	g	<0.1
Saturated Fat	g	<0.1
Trans Fat	g	0
Cholesterol	mg	0
Sodium	mg	60
Total Carbohydrates	g	93
Dietary Fiber	g	0
Sugar	g	10
Other Carbohydrates	g	83
Protein	g	0.5

Microbiological	Units	Limits
Total Plate Count	cfu/g	<1000
Total Coliforms	cfu/g	<10
E.Coli	cfu/g	<10
Yeast	cfu/g	<200
Mold	cfu/g	<100
Salmonella	cfu/25g	Nil

Heavy Metals	Units	Limits
Lead	ppm	<0.05
Arsenic	ppm	<0.1
Cadmium	ppm	<0.05
Mercury	ppm	<0.01

Declaration: The product complies with Non-GMO, Kosher, Halal, Allergens, Gluten Free, Corn Free

Packaging:	Paper Bag with Polythene Liner 20KG/Bag, Approved Food Grade.
Shelf Life:	18 months (under recommended storage condition)
Storage Condition:	Maltodextrin Powder should be stored at temperature <90 °F in a cool, dry environment, away from sunlight

**Disclaimer:** The information provided in this Product Specification Sheet relates only to the specific product designated and may not be applicable when such product is used in combination with other materials or in any process. Analytical criteria are tested either on each batch or monitored or guaranteed, based on the Product Risk Analysis. For each batch, the status of the analysis may be indicated in the Certificate of Analysis. All information and instructions provided in this Product Specification Sheet are based on the current state of our knowledge at the latest revision date indicated. The ultimate use of this Product in any finished product is the responsibility of the purchaser/user.

This product may have restrictions with respects to its use and/or usage level, and such may vary on country-by-country basis. The purchaser/user is responsible for its use of the product and for its finished product, and that any claims made regarding its use of the product and/or the finished product comply with applicable laws and regulations.



#### COMPANY'S CERTIFICATIONS

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