SPECIFICATION

- *A Non GMO, maltodextrin which is processed from corn syrup.*
- *Maltosan is a pure nutritive food ingredient.*
- *Maltosan complies to the Food Chemical Codex and to the European Pharmacopeia monographs on Maltodextrin*

General Characteristics

Formula	:	$(C_6H_{10}O_5)_n$
Appearance	:	White powder
Taste	:	Neutral
Odor	:	Odorless
Solubility (g / 100ml)	:	min.98%

Analysis

Identification	**Value**	**Method**
Loss on drying (%)	Max.5	Oven Method
Ph	4.0 - 5.5	pH-meter, 50% DS
SO2 (ppm)	<10	Titrimetric method
Sulphated Ash (%)	< 0.1	FCC
DE (%)		
Maltosan 9	9.0 - 11.0	Lane-Eynon
Maltosan 10	10.0 - 13.0	Lane-Eynon
Maltosan 15	15.0 - 18.0	Lane-Eynon
Maltosan 18	17.0 - 20.0	Lane-Eynon
Bulk density (gr/lt)		
for powder	450 – 600	Free flowing volume

Heavy Metals

Analysis	**Unit**	**Value**	**Method**
Iron	ppm	< 1.0	External lab.*
Copper	ppm	<1.0	External lab.*
Arsenic	ppm	< 0.1	External lab.*
Lead	ppm	< 0.1	External lab.*
Cadmium	ppm	< 0.1	External lab.*
Mercury	ppm	< 0.1	External lab.*

*Accredited method is preferred

SPECIFICATION

Microbiology

Analysis	Unit	Value	Method
Total count	n/g	<100	Filtration method
Yeasts	n/g	<50	Filtration method
Moulds	n/g	<50	Filtration method
Coliforms	n/g	negative	External lab.*
E. Coli	n/g	negative	External lab.*
Staphylococcus aureus	n/g	negative	External lab.*
Salmonella	n/25g	negative	External lab.*
Sulfite reducing clostridium	n/g	<10	External lab.*
Enterobacteraceae	n/g	<10	External lab.*
Bacillus cereus	n/g	<10	External lab.*

Mycotoxins

Analysis	Unit	Value	Method
Toplam Aflatoxin	Ppb	< 4	External lab.*
Aflatoxin B1	Ppb	< 1	External lab.*
Ochratoxin A	Ppb	< 3	External lab.*

Maltosan® Nutritional Information

(for 100g)

Energy	380Kcal; 1615KJ
Total Carbohydrate	95g
Ash	<0.1g
Fat	0g
Protein	0g
Sodium	0g
Fiber	0g

Pesticides

Pesticides results must be acceptable according to national and international standards.

GMO

Maltosan is Non-GMO and according to EC regulation No. 1829/2003/EC and 1830/2003/EC, the product has a non-labeling status.

Allergens

Maltosan is allergen free according to regulation (EU) 1169/2011.

Maltosan does not contain food additives, food colors, antioxidants, preservatives or material of animal origin.

*Accredited method is preferred

SPECIFICATION

Storage

Maltosan is acceptably stable to air and heat, but it is hygroscopic. Keep package closed. Sealed bags should be stored in-doors under cool, dry conditions. Optimum storage and handling conditions for Maltosan are 25°C or lower and less than 60% relative humidity.

Shelf Life

24 months stored sealed under recommended conditions.

Packaging

for ND15 & ND 18, Maltosan maltodextrin is packed in 25KG bags

for ND9 & ND 10, Maltosan maltodextrin is packed in 20KG bags

for all types, Maltosan maltodextrin is packed in 600kg, 800kg big bags.

Also, packaging can be adjustable according to customer demand.

Manufacturer

OMNİA NİŞASTA SAN.TİC.A.Ş.

OSB YUNUS EMRE CAD. NO : 8

SARIÇAM / ADANA / TURKEY

*Accredited method is preferred