

PRODUCT INFORMATION

See also [Http://www.organic.nl](http://www.organic.nl)

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|------------------------------|---|
| Product | Organic maltodextrine tapioca DE10 |
| Code | 16141 |
| Country of origin | Vietnam |
| Country of processing | Belgium |
| Last update | 19-12-2018 |
| Issue Date | 10-07-2017 |
| This product is | Organic and not genetically modified or irradiated |

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|--------------------|---|
| Production | |
| Ingredients | Organic tapioca starch |
| Additives | None |
| Process | Dehydrated organic tapioca syrup obtained by hydrolysis of starch and dried by spray-drying. |

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|-----------------------------|-------------------------|
| Sensorial properties | |
| Smell | Neutral |
| Colour | White |
| Taste | Very light sweet |
| Appearance | Fine powder |

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|---------------------------------|---|
| Packing | |
| Net content | 25 kg |
| Kind of packing | Paper bag with plastic P.E inner bag |
| Packing size (L x W x H) | 60 x 40 x 20 |
| Pieces per pallet | 40 |

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|---------------------------|-----------------------------------|
| Shelf life | |
| Storage conditions | Cool (<25°C) and dry |
| Maximum shelf life | 24 months after production |

| Nutritional values (per 100 gram) | | (from supplier) |
|-----------------------------------|---------------------|------------------|
| Energy | 1576 KJ 377 Kcal | |
| Protein (g) | 0.1 | |
| Fat (g) | 0.1 | Saturated: < 0.1 |
| Carbohydrates (g) | 94 | Sugars: 7 |
| Salt (g) | 0.13 | |

| | On dry matter | At 96% Dry matter |
|------------------|---------------|-------------------|
| Total sugars | 7 | 6.5 |
| Of which glucose | 1 | 0.9 |
| Of which maltose | 6 | 5.8 |

| Analytical properties | |
|--------------------------|-----------|
| Dry matter (%) | 96 |
| Dextrose Equivalent (DE) | 10 |
| pH | 4.0 – 6.0 |
| Gluten (ppm) | < 20 |

| Microbiological Properties | |
|-------------------------------------|--------|
| Total Plate Count (cfu/g) | < 5000 |
| Yeast (cfu/g) | < 300 |
| Moulds (cfu/g) | < 150 |
| Staphylococcus aureus (cfu/g) | < 10 |
| E. Coli (cfu/g) | < 10 |
| Bacillus cereus(cfu/g) | < 100 |
| Enterobacteria (cfu/g at 30°C) | < 10 |
| Listeria monocytogenes. (cfu/ 25 g) | < 1 |
| Salmonella (cfu/25 g) | Absent |

| Allergy list (+ = present, - = absent and * = possible cross contamination) | | | |
|---|---|--|---|
| Cow's milk protein | - | Peanuts/groundnuts (-derivatives) | - |
| Lactose or milk sugar | - | Peanutoil | - |
| (Chicken) egg | - | Sesame | - |
| Soya protein (-derivatives) | - | Sesame-oil | - |
| Soya oil | - | Glutamate added E620-E625 | - |
| Gluten | - | Sulfite E220-E228 | - |
| Wheat | - | Benzoic acid/Parabens E210-E213 | - |
| Rye | - | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 | - |
| Beef (-derivatives) | - | Tartrazine E102 | - |
| Pork (-derivatives) | - | Cinnamon | - |
| Chicken (-derivatives) | - | Vanillin | - |
| Fish | - | Coriander | - |
| Shell-fish | - | Celery | - |
| Corn /Maize (-derivatives) | - | Umbelliferae | - |
| Cocoa | - | Carrot | - |
| Yeast | - | Lupine | - |
| Pulses | - | Mustard | - |
| Nuts (-derivates) | - | Mollusc (- derivates) | - |
| Nut-oil | - | | |

| Acceptable for: | |
|-------------------|-----|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | Yes |
| Halal-certified | No |
| NOP-certified | No |
| Fairtrade IBD | No |

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| Use | Biscuit, cereal bars, confectionery, sauces, ice cream, cereals, baby food preparations, sport-drinks (powder) |
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