Fidelinka

FIDELINKA SKROB D.O.O. SUBOTICA

ABOUT US

The production of wheat-based starch and gluten in the fertile Pannonian Plain, where the city of Subotica lies, started more than 150 years ago. The intensive development of milling along with the production of pasta and baked goods were brought about by Fidelinka, a company with a 60-year-long history. In the 21st century, starch and gluten production has become the company's original, unique and recognizable trademark.

International certificates are a proof of the persistently high quality of Fidelinka's products achieved and maintained through continual monitoring of the quality of raw materials and the technological processes involved.

By adopting global technologies, increasing the production capacity and setting up a built-in laboratory, we are constantly improving the quality of our materials, products and services.

Our products are exported to over 20 countries in the European Union and Asia. The quality of products we provide conforms even to the extremely demanding market of Japan. We are continuously striving towards entering new markets and positioning our products successfully.

A highly-educated, creative and forward-thinking team is another guarantee of the stability, success and fast growth of the company. Our international cooperation in the field of innovative technologies makes Fidelinka an open and unlimited source of potential.

Certificate

Standard: Codex Alimentarius CAC/RCP 1-1969, Rev. 4-2003

Certificate Regist. No. 75 127 50185

TÜV Rheinland InterCert d.o.o. certifies:

Certificate Holder: Fidelinka Skrob d.o.o. u stečaju
Čantavirski put 1
24000 Subotica

Fidelinka

Scope: Production of wheat starch and vital wheat gluten, modifiers and packaging and drying service for food products.

An audit was performed. Proof has been furnished that the HACCP system requirements of Codex Alimentarius CAC/RCP 1-1969, Rev. 4-2003 are fulfilled.

Validity: The certificate is valid from **2014.11.05.** until **2017.11.04.**
First certification: 2011

Belgrade, 2014.11.05.

TÜV Rheinland InterCert d.o.o.
SER- 11000 Beograd, Resavska 40/V
www.tuvrheinland.rs

TÜVRheinland®
Precisely Right.

Certificate

Standard: ISO 9001:2008

Certificate Regist. No. 01 100 1334591

TÜV Rheinland Cert GmbH certifies:

Certificate Holder: Fidelinka Skrob d.o.o. u stečaju
Čantavirski put 1
24000 Subotica

Fidelinka

Scope: Production of wheat starch and vital wheat gluten, modifiers and packaging and drying service for food products

An audit was performed, Report No. 1334591. Proof has been furnished that the requirements according to ISO 9001:2008 are fulfilled.
The due date for all future audits is 04-10 (dd.mm).

Validity: The certificate is valid from 2014-11-05 until 2017-11-04.
First certification 2011

2014-11-05

TÜV Rheinland Cert GmbH
Am Grauen Stein · 51105 Köln

DAkkS
Deutsche Akkreditierungsstelle
ISO/IEC 17021

TÜVRheinland®
Precisely Right.

Certificate of Halal Approval
Halal sertifikat

FIDELINKA SKROB DOO - u stečaju
Čantavirski put 1, 24000 Subotica, R. Srbija

Halal proizvodi od Fidelinka skrob

01. PŠENIČNI SKROB
02. VITALNI PŠENIČNI GLUTEN
03. DEKSTRIN: ŽUTI, BELI I PLAVI.

Halal products of Fidelinka Skrob

WHEAT STARCH
VITAL WHEAT GLUTEN
DEXTRIN: YELLOW, WHITE & BLUE.

Sheikh Muhamed Jusufspahic, Mufti of ICS, hereby certify that products mentioned above of FIDELINKA SKROB were prepared according to Sharia Islamic law.

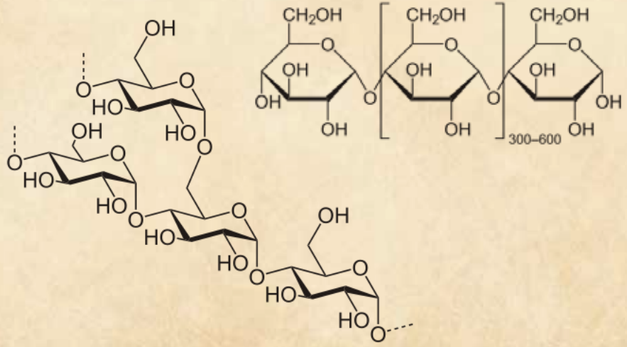
Da su ovde pomenuti proizvodi FIDELINKE SKROB pripremljeni po šerijatskim halal propisima, izveli Muftija IZS, Muhamed ef. Jusufspahić.

WHEAT STARCH

Pure natural polymer

Starch is the major constituent of wheat (Triticum aestivum L.) endosperm and an important structural component in many food products made from wheat flour. Wheat flour contains 70-73% of starch. It is white powder with neutral smell and taste, derived from wheat and wheat flour. It is obtained by mixing wheat flour and water and is produced by washing wheat flour dough.

Starch is called a complex carbohydrate because it is made up of many sugar molecules linked together. It has two main parts: amylose and amylopectin. Amylose (20-30%) is a straight or linear chain of sugar molecules linked together, consisting of α-(1-4)-linked D-glucan chains. Amylopectin (70-80%) is a branched chain of sugars, α-(1-4)-linked D-glucan chains with α-(1-6)-linked branches.



PRODUCT SPECIFICATION

CHARACTERISTICS	PARAMETERS	REFERENCE VALUES
SENSORY	The smell and taste	characteristic
	Color	white
	Appearance	powdery
	Storage pests alive or dead	Not allowed to attend
	Metal shavings	Not allowed to attend
PHYSICO-CHEMICAL	Moisture content	max 14%
	Ash content	max 0.25%
	The fat content	max 0.4%
	Protein content (Nx6.25)	max. 0.4%
	Content of SO2	max 50 mg/kg
	The presence of synthetic dyes	Not allowed to attend
NUTRITION VALUE	Energetic value	344/1463 kcal/kJ/100g
	Protein (Nx5.70)	0,27 g/100g
	Carbon hydrate	84,26 g/100g
	Fat	0,47 g/100g
MICROBIOLOGICAL	The total number of microorganism	max 10000 CFU/g
	Enterobacteriaceae	max 10 CFU/g
	Molds and yeasts	max 100 CFU/g
	Escherichia coli	negativ CFU/g
	Salmonella	negativ CFU/25g
THE PRESENCE OF METALS AND METALLOIDS	Lead (Pb)	max 0,4 mg/kg
	Mercury (Hg)	max 0,03 mg/kg
	Cadmium (Cd)	max 0,1 mg/kg
THE PRESENCE OF MICOTOXINS	Aflatoxin (B1+B2+G1+G2)	max 4 µg/kg
	Aflatoxin (B1) [µg/kg]	max 2 µg/kg
	Ochratoxin A [µg/kg]	max 3 µg/kg
	Zearalenon [µg/kg]	max 75 µg/kg
	Deoxinivalenol (DON)	max 750 µg/kg
GEOGRAPHICAL ORIGIN OF RAW MATERIALS	Republic Of Serbia	
ALLERGEN INFO	May contain traces of gluten.	
DECLARATION OF GMOs	The product is not genetically modified and should not contain GMOs.	
PACKAGING	- 25/1 kg in white kraft bags / 750 - 1000kg per pallet, marked and wrapped with stretch foil - 1000 kg in PP bags - Bulk in silo truck	
WAY OF DISTRIBUTION (TRANSPORT)	Hygienic and technically correct vehicles (truck, car – tank, container, silo truck) designed for the transport of food.	
SHELF LIFE	24 months	

WHEAT STARCH

Pure natural polymer

Application and benefits

Starch and the products derived from it are used in food, brewing, pharmaceutical, paper, textile and adhesive industries.
In the food industry starch is used as a thickener, filler, binder and stabilizer in products such as soups, custard powders, pie fillings, sausages and processed meats, ice cream, sauces and gravies, baby foods, bakery products and baking powder.

Baked goods

- can replace up to 30% flour in cakes to improve volume, eating quality, symmetry, and tenderness
- controls batter viscosity to improve cell structure in cakes
- controls spread and thickness in cookies
- provide structure with desired texture in cream puffs and cream pie fillings
- permits shortening reduction while retaining tenderness

Dry mixes

- controls absorption, moistness and structure in cake mixes
- control viscosity and increases tenderness in cake type donut mixes
- provides high solid without excessive thickening in gravies, sauces and soup bases
- provides soft body in pudding and dessert mixes
- provides bulk and flow ability protection without masking delicate flavors

Canned or glassed food

- gives soft consistency with clear flavor release in baby foods
- provides smooth mouth feel and soft texture in puddings
- contributes to spoonable salad dressing soft, full body and emulsion stability
- provides fast heat penetration for thickened sauces, gravies, and soup with improved flavor

Other products

- promotes binding, adhesion, and low oil pickup in breading and batters
- control body and texture of sour cream and dips
- acts as puffing aid and flake strengthener in cereals

Non food industry

The pharmaceutical industry uses it in the manufacture of pills. It is used as filler because it is bland and odorless.
The textile industry uses starch for coating the fiber before weaving, and the dye pastes used for printing have starch in them.
In the paper industry a starch solution is applied to surfaces of paper to increase the strength of the paper and give it a better finish.
Starch also makes a very good adhesive or glue and is used to make cardboard cartons, boxes and containers. The gum used on the back of stamps and on envelope flaps is also made from starch.

VITAL WHEAT GLUTEN

Vegetable protein complex

Vital wheat gluten is a high-grade protein in fine powder extracted from high quality wheat flour. Wheat flour contains between 8 -14.5% protein. The drying process is carefully regulated and controlled in order to preserve its original unique characteristics such as elasticity and extensibility. Dry gluten regains its original characteristics when mixed with water, readily forms cohesive and elastic dough. The water absorption ability and the viscoelasticity have been related to vitality. Vital wheat gluten contains mainly two groups of proteins namely gliadins and glutenins.

Gliadins have a lower molecular weight and behave as viscous liquid, while glutenins are able to form polymeric networks and act as cohesive elastic solid. Both gliadins and glutenins contribute to the viscoelastic properties of wheat dough. A long “stretch” with retention of an excellent elasticity are the two most important properties. The flavor and taste of gluten is almost neutral, the colour is natural creamy, it has a high waterbinding capacity and a constant quality.

PRODUCT SPECIFICATION

CHARACTERISTICS	PARAMETERS	REFERENCE VALUES
SENSORY	The smell and taste	characteristic
	color	yelow
	appearance	powdery
	Storage pests alive or dead	Not allowed to attend
	metal shavings	Not allowed to attend
PHYSICO-CHEMICAL	Moisture content	max 12%
	Protein content (Nx5,7) on dm	min 77%
	Ash content	max 2,00%
	The fat content	max 3%
	Vitality	min 85
	Sieve analysis on 300µm	max 0.50%
	Sieve analysis on 150µm	max 25%
MICROBIOLOGICAL	Aerobic plate count	max 10000 CFU/g
	Thermophilic bacterial spores	max 300 CFU/g
	Coliforms	negative/0.2g
	E. Coli	negative/2,22g
	Mold	max 100 CFU/g
	Yeast	max 100 CFU/g
	Salmonella	negative/25g
	Bacillus cereus	negative/0.01g
	Staphylococcus aureus	negative/0,01g
NUTRITION VALUE	Energetic value	399 kcal/kJ/100g
	Protein (Nx5.70)	71.92 g/100g
	Carbon hydrate	5.37 g/100g
	Fat	9.51 g/100g
THE PRESENCE OF MICOTOXINS	Aflatoxin (B1+B2+G1+G2)	max 4 µg/kg
	Aflatoxin (B1)	max 2 µg/kg
	Ochratoxin A	max 3 µg/kg
	Zearalenon	max 75 µg/kg
	Deoksinivalenol (DON)	max 750 µg/kg
GEOGRAPHICAL ORIGIN OF RAW MATERIALS	Republic Of Serbia	
ALLERGEN INFO	Vital wheat gluten is an alergen.	
DECLARATION OF GMOs	The product is not genetically modified and should not contain GMOs.	
PACKAGING	- 25 kg in white kraft bags / 750 - 1000kg per pallet, marked and wrapped with stretch foil - 1000 kg in PP bags - Bulk in silo truck	
WAY OF DISTRIBUTION (TRANSPORT)	Hygienic and technically correct vehicles (truck, car – tank, container, silo truck) designed for the transport of food.	
SHELF LIFE	24 months	

VITAL WHEAT GLUTEN

Vegetable protein complex

Application and benefits

The range of applications for wheat gluten has grown significantly and it is now used in milling and flour fortification, bread and pastry, breadings and batters, breakfast cereals, pasta and noodles and meat.

Baked goods

- Improves the strength of baking flours
- excellent strengthener in bread with whole grains or high fiber
- increases baking tolerance, mixing time tolerances, and fermentation tolerance
- extends shelf life by reducing moisture loss
- improved taste, colour, and nutritional value of end products
- increase absorption and loaf volume
- improves freeze/thaw stability in frozen dough's
- serves as functional protein in low carbohydrate formulations

Pastas

- improves manufacturing, cooking, and eating qualities
- increases resistance to breakage and tolerance to overcooking
- reduces cooking losses
- improves structural integrity in retorted products
- reduces the need for egg albumen
- restores functional protein in formulations that use added fiber or alternate sources of protein
- Breakfast cereals
- upgrades nutritional value
- increases structural strength, reduces breakage

Batters and breadings

- improves adhesion of batters in fried foods
- can replace egg albumen
- provides barrier properties to moisture loss
- contributes to surface crispness
- controls oil pickup in fried coating

Processed meat, fish and poultry

- stimulates the texture of meat, fish and poultry muscle
- binds with and restructures muscle proteins
- provides optimum emulsion stabilization
- provides low flavour and high functionality

Cheese analogs

- adds protein
- provides low flavour and high functionality

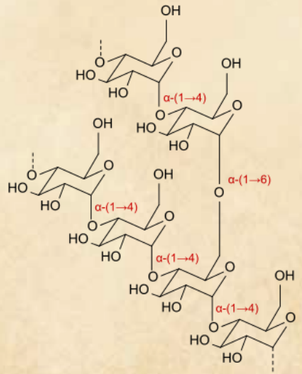
WHEAT DEXTRIN

Modified wheat starch

Wheat starch is chemically processed to make wheat dextrin. Dextrins are mixtures of polymers of D-glucose units linked by α-(1→4) or α-(1→6) glycosidic bonds.

Wheat starch is a byproduct from extracting gluten from wheat. It is sprayed with acid while being agitated and then suspended in water by the acids or enzymes. After maturing, it is dried in a roaster where it is continually heated and stirred. The converted dextrin is then taken from the roaster and cooled. It is humidified before packing to keep the dextrin from getting lumpy or foaming.

Dextrins are white, yellow, or brown powders that are partially or fully water-soluble, yielding optically active solutions of low viscosity. Most of them can be detected with iodine solution, giving a red coloration; one distinguishes erythrodextrin (dextrin that colour red) and achrodextrin (giving no colour).



PRODUCT SPECIFICATION

YELOW AND WHITE DEXTRIN

CHARACTERISTICS	PARAMETARS	REFERENCE VALUES
SENSORY	The smell and taste	characteristic
	Color	yellow -white
	Appearance	powdery
	Storage pests alive or dead	Not allowed to attend
	Metal shavings	Not allowed to attend
PHYSICO-CHEMICAL	Moisture content	max 10%
	Acidity	max 80°/40°
	Solubility – yelow/white	92-100%/30 - 55 %
	DE value	max 10
	The presence of synthetic dyes	Not allowed to attend
MICROBIOLOGICAL	The total number of microorg.	max 10000 cfu/g
	Enterobacteriaceae	max=100 cfu/g
	Echerichia coli	Negative -/g
	Molds and yeasts	max=1000 cfu/g
	Salmonella	Negative cfu/25g
THE PRESENCE OF METALS AND METALLOIDS	Lead (Pb)	max 2 mg/kg
	Mercury (Hg)	max 0,03 mg/kg
	Arsenic (As)	max 0,5 mg/kg
GEOGRAPHICAL ORIGIN OF RAW MATERIALS	Republic Of Serbia	
ALLERGEN INFO	May contain traces of gluten.	
DECLARATION OF GMOs	The product is not genetically modified and should not contain GMOs.	
PACKAGING	- 25 kg in white kraft bags / 750 - 1000kg per pallet, marked and wrapped with stretch foil - 1000 kg in PP bags - Bulk in silo truck	
WAY OF DISTRIBUTION (TRANSPORT)	Hygienic and technically correct vehicles (truck, car – tank, container, silo) designed for the transport of food.	
SHELF LIFE	24 months	

WHEAT DEXTRIN

Modified wheat starch

Application and benefits

It is used globally and has many commercial uses, along with various health benefits.

Wheat dextrin is a water-soluble fibre that can help reduce cholesterol levels, help boost immune function, improve mineral absorption and help you reduce excess body fat.

Wheat dextrin is widely used in the food industry as a food thickener in packaged soups, sauces, sweets, baby food and as a replacement for fats in reduced calorie foods. Wheat dextrin is also a good source of dietary fiber. Wheat dextrin is one of various dextrins used in the textile industry for printing cotton fabrics. It is also used as an adhesive for porous substances, in the paste on envelopes, labeling adhesives, postage stamps, gummed tape and a variety of other adhesive uses.

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