PRODUCT SPECIFICATION No.17

FIDEKOL SAS

FUNCTIONAL CLASSES: MODIFED STARCH E1420

1. QUALITY AND SAFE PARAMETERS

CHARACTERISTICS	PARAMETAR	REFERENCE VALUES	METHOD
SENSORY Reg. 2.1	The smell and taste	characteristic	I.1 Reg 2.1
	color	white	I.1 Reg 2.1
	apppearance	powdery	I.1 Reg 2.1
	Storage pests alive or dead	Not allowed to attend	I.1 Reg 2.1
	metal shavings	Not allowed to attend	gravimetry
PHYSICO-CHEMICAL Reg. 2.1	moisture content	max 14%	SRPS EN ISO 1666
	Ash content	max 0,25%	SRPS EN ISO 3593
	The fat content	max 0,5%	SRPS EN ISO 3947
	protein content	max. 0,4%	SRPS EN ISO 3947
	content of SO_2	max 50	ISO 5379
	The presence of synthetic dyes	Not allowed to attend	NMKL 114
ACETYLATED STARCH 2.11	DS (degree of substitution)	min 0.001 max 0.05	VM/MET 1192
MICROBIOLOGICAL Reg 2.6, 2.9	The total number of microorg.	max 10000 CFU/g	SRPS EN ISO 4833
	Enterobacteriaceae	max=100 CFU /g	SRPS ISO 21528-2
	Echerichia coli	negative -/g	ISO 7251:2005
	Molds and yeasts	max=1000 CFU /g	ISO/FDIS2 1527-2
	Salmonella	negative CFU /25g	SRPS ISO 21528-2
THE PRESENCE OF METALS AND METALLOIDS Reg 2.8	Lead (Pb)	max 2 mg/kg	BS EN 15763:2012
	Mercury (Hg)	max 0,03 mg/kg	BS EN 15763
	Arsenic (As)	max 0,5 mg/kg	BS EN 15763

2. REFERENCE REGULATIONS[1]

2.1	Regulations on the quality of starch and starch products for food purposes ("Off. Gazette", No. 33/95 and "Off. Gazette", no. 56/2003 - other reg. and 4/2004 - other reg.)
2.2	Regulation on hygiene of drinking water ("Off. Gazette", No. 42/98 and 44/99).
2.3	Food Safety Law ("RS Official Gazette" 41/2009)
2.4	Law on Genetically Modified Organisms "Official Gazette of RS" No.41 / 2009
2.5	Regulations on food hygiene conditions ("Off. Gazette of RS", no. 73/2010)
2.6	Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade of the RS 72/2010
2.7	Regulations on labeling, labeling and advertising of foodstuffs ("Official Gazette of the RS", no. 85/2013)
2.8	Ordinance on food additives ("Official Gazette of the RS", no. 63/2013)
2.9	Guide to the microbiological criteria for foods Croatian Republic, 3rd Edition)
2.10	International Starch Institute
2.11	Internal regulations (procedures, instructions, manuals, study quality and safety HPQ)

[1] *RS regulations in accordance with EU*

3. PURPOSE, USE AND SHELF LIFE

WHOM IS PRODUCTS INTENDED FOR	In this way, modified starch affects the rheological properties of and enhances the functionality of use. Compared to the native starch, raises the degree of gelatinization, and retrogradation reduces the occurrence of gel formation decreases, the strength.
SHELF LIFE	24 months

4. DETAILS OF ORIGIN

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.

5. INFORMATION ON PACKAGING, TRANSPORT AND DELIVERY

PACKAGING	- 25.1 kg in white kraft bags / 750 - 1000kg per pallet, marked and wrapped with stretch foil - 1000 kg in PP bags
WAY OF DISTRIBUTION (TRANSPORT)	The hygienic and technically correct vehicles (truck, car – tank, container) designed for the transport of food.

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