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PRODUCT SPECIFICATION No. 17

FIDEKOL SAS

FUNCTIONAL CLASSES: MODIFIED WHEAT STARCH E 1420


INGREDIENTS LIST: Wheat Starch min. 99%, Acetic Acid 0.3 - 0.5%, Sodium Hydroxide 0.1 - 0.2%

1. QUALITY AND SAFETY PARAMETERS

CHARACTERISTIC	PARAMETER	REFERENCE VALUE	METHOD
SENSORY	The smell and taste	Characteristics	SRPS ISO 6658:2018
	Color	White	SRPS ISO 6658:2018
	Appearance	Powdery	SRPS ISO 6658:2018
	Storage pests alive or dead	Not allowed to attend	Reg 2.10
	Metal shavings	Not allowed to attend	VM/MET 624
PHYSICO-CHEMICAL	Moisture content	max 14%	SRPS EN ISO 1666:2008
	Ash content	max 0.25%	SRPS EN ISO 3593:2008
	The fat content	max 0.5%	SRPS EN ISO 3947:2008
	Protein content (Nx6,25)	max 0.4%	SRPS EN ISO 3188:2008
	Content of SO ₂	max 10 mg/kg	ISO 5379:2013
	The presence of synthetic dyes	Not allowed to attend	NMKL 114:1985
MICROBIOLOGICAL	DS (degree of substitution)	min 0.001 max 0.050	VM/MET 1192
	Total plate count (30 °C)	max 10000 [CFU/g]	SRPS EN ISO 4833-1:2014
	<i>Enterobacteriaceae</i> (37 °C)	max 100 [CFU/g]	SRPS ISO 21528-1:2017
	Molds and yeasts	max 1000 [CFU/g]	SRPS ISO 21527-2:2011
	<i>Escherichia coli</i> (44 °C)	negative [/g]	SRPS ISO 7251:2018
THE PRESENCE OF CONTAMINANTS	<i>Salmonella spp.</i>	negative [/25g]	SRPS ISO 6579-1:2017
	Lead (Pb)	max 2 ppm	SRPS EN 15763:2012
	Mercury	max 0,1 ppm	SRPS EN 15763:2012
	Arsenic (As)	max 1 ppm	SRPS EN 15763:2012

2. REFERENCE REGULATIONS

2.1	Regulation on the quality of starch and starch products for food purposes ("Off. Gazette of SRY", no. 33/95 and "Off. Gazette of SCG", no. 56/03 - other reg., 4/04 - other reg.)
2.2	Regulation on the hygienic quality of drinking water ("Off. Gazette of SRY", no. 42/98, 44/99 and "Off. Gazette of RS", no. 28/19)
2.3	Law on Food Safety ("Off. Gazette of RS", no. 41/09, 17/19)
2.4	Regulation on food additives ("Off. Gazette of RS", no. 53/18)
2.5	Law on Genetically Modified Organisms ("Off. Gazette of RS", no.41/09)
2.6	Regulation on food hygiene requirements ("Off. Gazette of RS", no.73/10)
2.7	Regulation on general and special conditions of hygiene of food and microbiological criteria for food ("Off. Gazette of RS", no. 30/24)
2.8	Regulation on declaration, marking and advertising of food ("Off. Gazette of RS", no. 19/17, 16/18, 17/20, 118/20, 17/22, 23/22, 30/22, 61/24)
2.9	Regulation on the methods of sampling and performing chemical and physical analysis of the protein products for the food industry ("Off. Gazette of SFRY", no. 41/85)

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2.10	Regulation on methods of physical and chemical analysis for control the quality of the grain, mill and bakery products, pasta and quick-frozen dough ("Off. Gazette of SFRY", no. 74/88)
2.11	Regulation on the maximum permitted quantities of residues of plant protection products in food and feed ("Off. Gazette of RS", no.91/22, 26/24)
2.12	Regulation on maximum concentrations of certain contaminants in food ("Off. Gazette of RS", no.73/24, 90/24, 47/25, 61/25)
2.13	Guide to the application of microbiological criteria for food (Ministry of Agriculture, Forestry and Water Management of RS, June/11)
2.14	International Starch Institute, Denmark
2.15	Internal regulations (procedures, instructions, manuals, study quality and safety HPK)

3. PURPOSE, USE AND SHELF LIFE

PRODUCT DESCRIPTION	Fine powder of white color, characteristic smell and taste, without presence of foreign admixtures, live and dead insects, metal filings.
BRIEF DESCRIPTION OF THE TECHNOLOGICAL PRODUCTION PROCEDURE	FIDEKOL SAS was obtained by esterification of wheat starch milk with acids, degree of substitution from 0.001 - 0.05.
WHOM IS PRODUCTS INTENDED FOR	Fidekol SAS is using in food products as an thickener , stabilizer or emulsifier and in other industries such as pharmaceuticals, paper, etc.
IDENTIFIED USE	Additive - thickener, stabilizer, emulsifier
SHELF LIFE	24 months.

4. DETAILS OF ORIGIN

GEOGRAPHICAL ORIGIN OF RAW MATERIALS	Republic Of Serbia
MANAGEMENT SYSTEM	Certified HACCP system; standards ISO 9001:2015, IFS v08, Halal and Kosher
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 – 1000 kg per pallet, marked and wrapped with stretch foil - 1000 kg in PP bags
STORAGE	Cool, clean and well-ventilated dry area. Ambient conditions.
WAY OF DISTRIBUTION (TRANSPORT)	The hygienic and technically correct vehicles (truck, car – tank, container) intended for food transport.
Made by: Čila Kiralj	Approved by: Žana Šaranović
Date: 25.11.2024	Date: 25.11.2024

Revised by: Čila Kiralj	Approved by: Žana Šaranović
Date: 01.04.2025	Date: 01.04.2025
Date: 29.08.2025	Date: 29.08.2025