

	<p style="text-align: center;">YELLOW DEXTRIN</p>	SPG.05-01
		Strana 1 of 2

PRODUCT SPECIFICATION No. 39

YELLOW DEXTRIN

FUNCTIONAL CLASSES: MODIFIED STARCH E 1400 (produced by acid-thermal decomposition of starch)

1. QUALITY AND SAFETY PARAMETERS

CHARACTERISTICS	PARAMETER	REFERENCE VALUE	METHOD
SENSORY	The smell and taste	Characteristic	SRPS ISO 6658:2018
	Color	Yellow	SRPS ISO 6658:2018
	Appearance	Powdery	SRPS ISO 6658:2018
	Storage pests alive or dead	Not allowed to attend	Reg. 2.11
	Metal shavings	Not allowed to attend	VM/MET 624
PHYSICO-CHEMICAL	Moisture content	max 10%	SRPS EN ISO 1666:2008
	Acidity	max 80 °AC	Reg. 2.12 H.DE 02
	Solubility	92-100%	Reg. 2.12 H.DE 01
	DE value	max 10	SRPS EN ISO 3947
	The presence of synthetic dyes	Not allowed to attend	NMKL 114
MICROBIOLOGICAL	Total number of bacteria (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
	Yeasts and Molds	max 1000 CFU/g	SRPS ISO 21527-2:2011
	<i>Echerichia coli</i> (44°C)	Negative -/g	SRPS ISO 7251:2018
	<i>Salmonella spp.</i>	Negative -/25g	SRPS ISO 6579-1:2017
THE PRESENCE OF CONTAMINANTS	Lead (Pb)	max 1 mg/kg	SRPS EN 15763:2012
	Arsenic (As)	max 1 mg/kg	SRPS EN 15763:2012

2. REFERENCE REGULATIONS

2.1	Regulation on the quality of starch and starch products for food purposes ("Off. Gazette of SRJ", 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 SRJ", 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 maximum permitted quantities of residues of plant protection products in food and feed ("Off. Gazette of RS", no.91/22, 26/24)
2.10	Regulation on maximum concentrations of certain contaminants in food ("Off. Gazette of RS", no. 73/24, 90/24, 47/25, 61/25)
2.11	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)
2.12	H.DE – internal method for analysis of dextrin
2.13	Guide to the application of microbiological criteria for food (Ministry of Agriculture, Forestry and Water Management of RS, June/11)

	YELLOW DEXTRIN	SPG.05-01
		Strana 2 of 2

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 yellow color, characteristic smell and taste, without the presence of foreign admixtures, living and dead insects, metal filings.
BRIEF DESCRIPTION OF THE TECHNOLOGICAL PRODUCTION PROCEDURE	It is produced by acid-thermal decomposition of wheat starch.
WHOM IS PRODUCT INTENDED FOR	Yellow dextrin is used for meat products because it has excellent adhesion and gives better coloring of battered and fried products; in confectionery as thickening agent which do not interfere in the taste of final product; for dairy products as thickening agent; in pharmaceuticals products as binding agent.
IDENTIFIED USE	Additive - adhesive, gives color, thickener, binding agent, carrier
SHELF LIFE	12 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 with a PE layer, 1000 kg per pallet, marked and wrapped with stretch foil; - 1000 kg in PP bags.
STORAGE	Cool, clean and well-ventilated dry area.
WAY OF DISTRIBUTION (TRANSPORT)	The hygienic and technically correct vehicles intended for food transport.

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Date: 25.11.2024.	Date: 25.11.2024.

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