

	BLUE DEXTRIN	SPG.06-01
		Strana 1 of 2

PRODUCT SPECIFICATION No. 42
BLUE DEXTRIN

1. QUALITY PARAMETERS

CHARACTERISTICS	PARAMETER	REFERENCE VALUE	METHOD
SENSORY	Smell	Characteristic	SRPS ISO 6658:2018
	Color	White, with blue reflection	SRPS ISO 6658:2018
	Appearance	Powdery	SRPS ISO 6658:2018
	Storage pests alive or dead	Not allowed to attend	Reg. 2.3
	Metal shavings	Not allowed to attend	VM/MET 624
PHYSICO-CHEMICAL	Moisture content	max 10%	SRPS EN ISO 1666:2008
	Acidity	max 50 °AC	Reg. 2.4 H.DE 02
	Solubility	55-90%	Reg. 2.4 H.DE 01
	DE value	max 10	SRPS EN ISO 3947
	The presence of synthetic dyes	Not allowed to attend	NMKL 114

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	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)
2.4	H.DE – internal method for analysis of dextrin
2.5	International Starch Institute, Denmark
2.6	Internal regulations (procedures, instructions, manuals, study quality and safety HPK)

3. PURPOSE, USE AND SHELF LIFE

PRODUCT DESCRIPTION	Fine powder of white color with a blue reflection, characteristic smell, without the presence of foreign admixtures, live and dead insects, metal filings.
BRIEF DESCRIPTION OF THE TECHNOLOGICAL PRODUCTION PROCEDURE	It is produced by acid-thermal decomposition of wheat starch.
WHOM IS PRODUCTS INTENDED FOR	Blue dextrin is used mostly in paper industry for the spread; in textile industry as a thickener textile printing pastes; in paint industry; in industry building materials; for the producing of adhesives for tube windings.
IDENTIFIED USE	Additive – spread, adhesive, thickener
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, max 1000 kg
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	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 (truck, car – tank, container).

Made by: Čila Kiralj	Controlled by: Žana Šaranović
Date: 25.11.2024.	Date: 25.11.2024.

Revised by: Čila Kiralj	Controlled by: Žana Šaranović
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