

NUTRIOSE® FM 06

Definition

Product Identifier

Product name: NUTRIOSE® FM 06

MAIZE FOOD DEXTRIN : Partially hydrolyzed maize starch by heating in the presence of food-grade acid.

Specifications

| A) CHARACTERS | |
|---------------------------------|------------------------|
| APPEARANCE | Off-white to yellowish |
| | powder. |
| B) TESTS | |
| LOSS ON DRYING | 6 % max. |
| ASH / RESIDU ON IGNITION | 0.5 % max. |
| RESISTIVITY | 20 K.OHM.CM min. |
| CHLORIDE | 100 ppm max. |
| HEAVY METALS | 2 ppm max. |
| PROTEIN CONTENT (N*6.25) | 0.5 % max. |
| FIBER RATE AOAC | 82 % min. |
| PARTICLE SIZE: | |
| RESIDUE ON 500 MICRONS | 10 % max. |
| RESIDUE ON 40 MICRONS | 90 % min. |
| MICROBIOLOGICAL VALUES: | |
| - TOTAL AEROBIC MICROBIAL COUNT | 1000 cfu/g max. |
| - TOTAL YEASTS AND MOULDS COUNT | 50 cfu/g max. |
| - ESCHERICHIA COLI | Not detected in 10g |
| - SALMONELLAE | Not detected in 10g |
| | |

Storage

Expiry date Manufacturing date + 5 years, in its unopened packaging.



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We recommend to preserve the product in its unopened original packaging, preferably protected from wide variations in temperature and humidity.

Disclaimer

The information provided in this Product Specification Sheet relates only to the specific product designated and may not be applicable when such product is used in combination with other materials or in any process.

All information and instructions provided in this Product Specification Sheet are based on the current state of our knowledge at the latest revision date indicated. It is the responsibility of the user to be aware of and to follow the regulations applying to our product for its possession, handling and use.

Notes : All the dates are formatted like YYYY/MM/DD.