

## **Product Specification**

Native Maize Starch
12147
Produced from specially cultivated yellow corn by means of a refir
process
Turkey

### **Specification Parameters**

9.0 - 12.5

5.00 - 7.00

0.40

10.0

0.3

Sensory	Description
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Appearance White powder Odour and Taste Odourless / Neutral taste

Chemical / Physical data

Moisture % Approx Protein % Max Sieve Analysis (> 125 µm) % рΗ Approx SO<sub>2</sub> ppm Max Ash % Max

Insoluble Ash in HC1 % Max 0.1 Acidity % 0.025 Max

Solubility in Water (<50°c) Not Soluble Density (25°c, g/cm3)(Bulk Density) 0.60

Microbiological data Total Mesophilic Aerobic Bacteria cfu/g Max 10 000 500 Mould cfu/g Max Yeast cfu/g 500 Max E.Coli cfu/g Negative Fecal Coli /g Negative Salmonella /25g Negative Staphylococcus Aureus /g Negative

Packing 25kg paper bags with PE inner liner Shelf life 24 months after production date

Storage Away from chemicals and odorous substances, in cool and dry conditions

The material complies with the requirements of the Food Chemical Codex (FCC), the EU Regulation 231/2012 listed with the specifications set out in Annexes II and III to Regulation (EC) No 1333/2008 on food additives and Regulation (EC) No 1831/2003 on additives for use in animal nutrition. All information in this product specification is based on our current knowledge and experience. The data in this specification serves as product description only and have been ascertained immediately after production or import of the goods. A legally binding guarantee of certain characteristics or of the suitability for a concrete application cannot be deduced from this specification. Improper transport and/or improper storage can cause changes. The product specification does not release the consumer from his own examinations of the characteristics of the product and the suitability for the intended up to the intended the suitability of the intended to the support of the support of the specification is product and the suitability for the intended the support of the

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# **Product Specification**

### **Declaration of the Allergenic Potential Component**

Native Maize Starch		Contained or added			Used in the production site, during transport, in the warehouse			Cross- contamination	
1.	Ingredients with allergenic potential acc. to Regulation (EU) No 1169/2011	No	Yes	If yes, specify name	No	Yes	If yes, specify name	No	Yes
1.1	Cereals containing gluten (i.e., wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	$\boxtimes$						$\boxtimes$	
1.2	Crustaceans and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.3	Eggs and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.4	Fish and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.5	Peanuts and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.6	Soybeans and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.7	Milk and products thereof (including Lactose)								
1.8	Shell fruits and products thereof: nuts i.e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia								
1.9	ternifolia) and products thereof Celery and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
	Mustard and products thereof								
	Sesame seeds and products thereof								
	Sulphur dioxide and sulphites at concentrations of more								
1.12	than 10 mg/kg or 10 mg/liter expressed as SO2	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.13	Lupin and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.14	Molluscs and products thereof								
2.	Other ingredients	No	Yes	If yes, specify name	No	Yes	If yes, specify name	No	Yes
2.1	Maize and maize products		$\boxtimes$	Maize from		$\boxtimes$	Harric	$\boxtimes$	
2.2	Seeds and their products, i.e., rapeseed, cottonseed, poppy and sunflower seed			corn					
2.3	Other shell fruits i.e., nuts, not mentioned under 1.5. and 1.8.								
2.4	Natural vanilla	$\boxtimes$			$\boxtimes$			$\boxtimes$	
2.5	Artificial vanillin	$\boxtimes$						$\boxtimes$	
2.6	Contains a source of phenylalanine	$\boxtimes$			$\boxtimes$			$\boxtimes$	
2.7	Food colours	$\boxtimes$			$\boxtimes$			$\boxtimes$	
2.8	Flavours	$\boxtimes$			$\boxtimes$				
2.9	Additives	$\boxtimes$			$\boxtimes$			$\boxtimes$	

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## **Product Specification**

Nutritional Values	Per 100 g
Energy KJ	1519.8
Energy Kcal	357.6
Carbohydrates g	89.0
of which total sugars g	0
of which total dietary fibres g	0
Fats (total) g	0
of which saturated fats g	0
of which mono-unsaturated fats g	0
of which poly-unsaturated fats g	0
Trans fatty acids g	0
Protein g	0.4
Cholesterol mg	0
Sodium mg	<50

All information is subject to the usual fluctuations in natural products.

#### NON-GMO Statement

We herewith confirm, that above mentioned product is not produced of GMO's nor does it contain or consist GMO's. In the whole manufacturing process, no raw materials are used that have to be labelled as GMO-containing or as being GMO derived or are subject to traceability of GMOs.

Furthermore, we confirm that, we strictly adhered to EC-Regulations concerning the traceability and labelling of food and feed products: (EC/1830/2003) and EC/1829/2003 of the European Parliament and the council of 22. September 2003 on genetically modified food and feed.

#### Packaging Statement

The product complies with regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC as well as with regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.



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