



MALTODEXTRIN MATERIAL SAFETY DATA SHEET

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In accordance with the version 7 Specification of product maltodextrin

1. PRODUCT IDENTIFICATION: Maltodextrin LOW-SACCHARIFICATION, MEDIUM-SACCHARIFICATION, HIGH-SACCHARIFICATION

Polish Classification of Products and Services:

15.62.21-30.00

Usage:

An ingredient in all kinds of confectionary products that preserves against hardening and sugar crystallisation, prolongs the freshness of bakery products, stabilises the consistency of mayonnaise, in tablet coatings, as an ingredient in nutritional-health drinks, as a sweetener for diabetics, diet products, as a carrier during the drying of dyes, aromas and juices, in the production of pork-butcher products and frozen creams, as well as powdered products (ice creams, soups, sauces, etc). On account of its filling, thickening and stabilizing properties, maltodextrin is used in the production of food for children (modified milk, nutritional ingredient for infants).

There are no contraindications associated with using this product.

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2. IDENTIFICATION OF RISKS

There are no particular risk factors for people or the environment – this is a food product.

3. COMPOSITION / INFORMATION ABOUT INGREDIENTS:

Maltodextrin is a plain sugar, a product of the enzymatic depolymerization of water suspended potato starches intended for food purposes.

Carbohydrate Composition	Low - Saccharification	Medium - Saccharification	High - Saccharification
glucose	0.7 %	1.5 %	4.5 %
maltose	2.0 %	6.5 %	15.0 %
polysaccharide	97.0 %	92 %	80.5 %

4. FIRST AID:

Administered when there is:

- contact with eyes: rinse eyes with lukewarm water.
- inhalation: drinking a large quantity of water is recommended.

This food product does not threaten health.

5. PROCEDURE IN THE EVENT OF FIRE:

Appropriate fire-extinguisher media: carbon dioxide, powder, foam, water extinguisher (mist). There are no special requirements regarding the substances themselves, the product after ignition or other gases. Standard chemical fire procedures should be followed.

6. PROCEDURE IN THE EVENT OF UNINTENTIONAL RELEASE INTO THE ENVIRONMENT

There are no particular risk factors for people or the environment – this is a food product

7. PROCEDURE FOR STORING THE PRODUCT:

Proceed in accordance with the principles of good hygiene practises. Do not allow for excessive dusting when pouring the product out of the packaging.

In a dry, cool place according to PN-88/A-74705.

Recommended relative air humidity to 75%, temperature to 20°C.

Storage period amounts to 24 months from the production date.

8. EXPOSURE CONTROL AND INDIVIDUAL PROTECTION EQUIPMENT

It is recommended that anti-dust masks (eyewear) be used when pouring out the contents of the sacks.

9. PHYSICOCHEMICAL PROPERTIES:

Parameters inspected	Requirements		
	L	M	H
Moisture	Max.10.0 %		
pH content	5.0-7.0		
DE (reducing sugars)	5-11	11-20	20-30
Ash content	max.0.4%		
Insoluble mineral substances content in 10% HCl	0.1%		
Mechanical impurities	unacceptable		

ORGANOLEPTIC PROPERTIES:

Colour	-white to light cream
Appearance and consistency	-loose powder, without agglomerates
Scent	-no scent and no strange odour
Taste	-lightly sweet, no strange aftertaste
Solubility	-not specified

MICROBIOLOGICAL PARAMETERS:

Total aerobic bacteria count per 1 g - less than 10-1000 cfu

Total yeast and mould count per 1 g - less than 50 cfu

Bacillus cereus count per 1 g - less than 50 cfu

Coli group bacteria – less than 10 cfu

Escherichia coli per 1 g – absent

Coagulase-positive staphylococci per 1 g - absent

Salmonella per 25 g – absent

Anaerobic sulphite reducing bacilli per 10 g – absent

Enterobacteriaceae per 1 g - less than 10 cfu

10. STABILITY AND REACTIVITY:

Conditions which should be avoided: protect against moisture (hygroscopic product).

11. TOXICOLOGICAL INFORMATION:

The product is not classified as a toxic substance.

12. ECOLOGICAL INFORMATION:

There are no particular risk factors for people or the environment – this is a food product

13. WASTE PROCEDURES:

N/A

14. TRANSPORT INFORMATION:

Carry in a dry and clean means of transport, which at the same time should protect the packaging against damage.

15. INFORMATION CONCERNING LEGAL REGULATIONS:

Journal of Laws, statute from August 25, 2006 concerning food safety (Journal of Law No. 2019, item 1252).

Regulation of the Ministry of Health from November 22, 2010 on the matter of permissible additive substances and substances that aid processing (Journal of Law No. 2010, No. 232, item 1525).

Regulation of the Ministry of Agriculture and Rural Development from December 23, 2014 on the matter of marking the individual kinds of food centres (Journal of Law No. 2015, item 29).

16. OTHER INFORMATION:

The hereby sheet is the property of PPZ “Nowamyl” S.A. and exclusively characterizes the products marked on the label and our company. Using this card with the products of another company is in discordance with the law.
