

DOC #	SA/IMS/PS/01	PRODUCT SPECIFICATIONS	
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Version	01	© SA Internal Use Only	Page: 1 of 1

Rice Maltodextrin 12 DE

Category	Rice Maltodextrin
Form	Dehydrated
Country of Origin	Pakistan
Ingredient	Rice
Demineralization	None
Non-GMO	Yes
Suitable for	Halal, Kosher & Vegetarian diets
Functionality	Bulking Agent
Allergen	None

Description:

This product is white crystalline solids and has a clean sweet flavor with light buttery and honey flavor notes. It is made from the enzymatic treatment of rice, using GMO free natural enzymes. Which is filtered, concentrated and is spray dried.

Certifications:

- ✓ NOP, EU Organic Certified
- ✓ FSSC 22000
- ✓ ISO 9001:2015
- ✓ Kosher
- ✓ Halal
- ✓ BRC-Food
- ✓ NON GMO Certified (Food Chain ID)

Packaging:

Materials: 3 Ply Paper bag with polythene liner.
Size : 20kg/bag
Packaging is Food grade approved

Shelf Life:

18 Months (When stored under recommended condition)

Storage Conditions:

Rice Maltodextrin Should be stored at temperature <90°F in a cool, dry environment, away from sunlight

Uses:

Ice Cream, Drinks, Yoghurts, Desserts, pharmacy, Biscuits, Breakfast foods, Sauces, Saccharose and honey substitutes for consumers, Baby foods, Cosmetics, Bakery, Snacks, confectionery, fruit-based preparations, etc.

ANALYSIS

Chemical Parameters	Units	Limits
Dextrose Equivalent	%	10-14
Total Carbohydrates	g/100g	92.5
Glucose (DP 1)	g/100g	2-5
Maltose (DP 2)	g/100g	4-8
Other Carbohydrates	g/100g	84.5
Moisture	%	3-7
pH		4.5-6.5
Ash Contents	%	<0.5
Dry Solid Substances	%	93-97
Energy	Kcal/100g	372
Protein	%	<0.5
Fat	%	<0.5
Microbiological Parameters	Units	Limits
Total Coliforms	Cfu/g	<10
Total Plate Count	Cfu/g	<1000
E. Coli	Cfu/g	<10
Yeast	Cfu/g	<200
Mold	Cfu/g	<100
Salmonella	Cfu/g	Nil
Heavy Metals	Units	Limits
Lead	ppm	<0.05
Arsenic	ppm	<0.1
Cadmium	ppm	<0.05
Mercury	ppm	<0.01
Nutrients	Units	Per100g
Total Calories	Kcal	372
Total Fat	g	<0.1
Saturated fat	g	<0.1
Trans fat	g	0
Cholesterol	mg	0
Sodium	mg	60
Total Carbohydrates	g	93
Dietary Fiber	g	0
Sugar	g	8
Other Carbohydrates	g	88
Protein	g	0.5

