

# **PRODUCT TECHNICAL DOSSIER**

# **MALTODEXTRIN DE 7-10%**

<b>Product</b>	Code:
P13041	

**Raw Material Full Name:** 

Maltodextrin 7-10%

Raw Material Full Botanical/Chemical/Latin/Trade Name/Synonyms:

Maltodextrin

This material is Food Grade:

Yes

**Vegan/Vegetarian Status:** 

Suitable for Both

**Dextrose Equivalent (DE) Value:** 

7-10%

**Ratio of Material:** 

100%

**CAS Number:** 

9050-36-6

**EC/EINECS Number:** 

232-960-4

**Chemical Formula:** 

 $C_{12}H_{24}O_{11}$ 

**Iodine Experiment:** 

Doesn't Turn Blue

Solubility:

Min 98%

**Particle Size:** 

80-100 Mesh

Percentage passed through:

Min 99.5%

Product Code: P13041

Version: 2

Page 1 of 11

















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Ilan	CITY
DEII	sity:

0.5g/ml

pH:

4.5-6.5

Loss on Drying:

Max 6%

**Residue on Ignition:** 

Max 0.6%

**Country of Origin:** 

China

**Country of Origin of the Manufacture:** 

China

**Base Source/Start Material:** 

**Corn Starch** 

Origin of Product - Synthetic, Plant, Mineral, Animal, Fish or Fermented:

**Plant** 

Material is:

100%

**Compound Ingredients Origin, Function and Percentages:** 

None

**Shelf Life from Date of Manufacture:** 

Minimum 2 years

#### **Storage Conditions:**

This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

# Appearance (Fine/Crystals/Crystalline/Hygroscopic):

Powder

# **Colour:**

White or light yellow without impurity that can be seen by the eye

Product Code: P13041 Version: 2















Page 2 of 11



Flavour	/Taste:
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Characteristic

Odour:

Characteristic

# **Microbiological Test**

**Total Viable Count:** 

Max 1,000cfu/g

Yeast & Moulds:

Max 100cfu/g

E.Coli:

Negative

Salmonella:

**Negative** 

**Coliforms:** 

Max 30mpn/100g

Pathogens:

Negative

Shigella:

Negative

Staphylococcus aureus:

Negative

**Heavy Metals** 

Lead (Pb):

Max 0.5ppm

Cadmium (Cd):

Max 0.02ppm

Mercury (Hg):

Max 0.06ppm

Product Code: P13041





















Arsenic (As):

Max 0.5ppm

Aluminium:

Max 1.5ppm

Copper (Cu):

Max 0.5ppm

There are no nuts in this recipe; however we cannot guarantee that the raw materials entering the site are nut free.

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

ALLERGENS	Product Free From YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Free from Peanuts and Peanut Derivatives (including possible cross contamination)	Yes	No	
Free from other Nut and Nut Derivatives 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 ternifolia)	Yes	No	
Free from Sesame Seeds and Sesame Seed Derivatives	Yes	No	
Free from other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	Yes	No	
Free from Milk and Milk Derivatives (including lactose)	Yes	No	
Free from Egg and Egg Derivatives	Yes	No	
Free from Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten (wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)	Yes	No	
Free from Soya and Soya Derivatives	Yes	No	
Free from Lupin and Lupin Derivatives	Yes	No	
Free from Mustard and Mustard Derivatives	Yes	No	
Free from Celery or Celery Derivatives (including Celeriac)	Yes	No	
Free from Fish and Fish Derivatives	Yes	No	
Free from Molluscs and their Derivatives	Yes	No	
Free from Crustaceans and their Derivatives	Yes	No	
Free from Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	Yes	No	

Product Code: P13041



















ADDITIVES / CONTAMINANTS / DIETARY REQUIREMENTS	Product Free From YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Free from Additives	Yes	No	
Free from Antioxidants	Yes	No	
Free from Ethylene Oxide	Yes	No	
Free from Gelatine	Yes	No	
Free from Flavourings (Artificial / Nature Identical / Natural / Smoked)	Yes	No	
Free from Maize / Corn and any Derivatives	No	Yes	Maltodextrin
Free from Legumes / Pulses	Yes	No	
Free from Rice and Rice Derivatives	Yes	No	
Free from Added Salt	Yes	No	
Free from Added Sugar / artificial or natural sweeteners	Yes	No	
Free from Aspartame	Yes	No	
Free from BHA / BHT (E320 / E321)	Yes	No	
Free from Caffeine	Yes	No	
Free from Colours (Artificial / Nature Identical / Natural / Smoked)	Yes	No	
Free from Dextrose	Yes	No	
Free from Dioxins	Yes	No	
Free from MSG (Added and Naturally Occurring E621) or Glutamates (E620 to E625)	Yes	No	
Free from Nucleotides (E627, E630, E631, E635)	Yes	No	
Free from Polyols (sugar alcohols)	Yes	No	
Free from Benzoates (E210 / E219)	Yes	No	
Free from Sorbic Acid (E200, E203)	Yes	No	
Free from any other Preservatives	Yes	No	
Free from Ethanol	Yes	No	
Free from Honey	Yes	No	
Free from Lactose	Yes	No	
Free from Yeast and Yeast Derivatives	Yes	No	
Free from All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	Yes	No	
Free from Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	Yes	No	

Product Code: P13041 Version: 2 Page 5 of 11









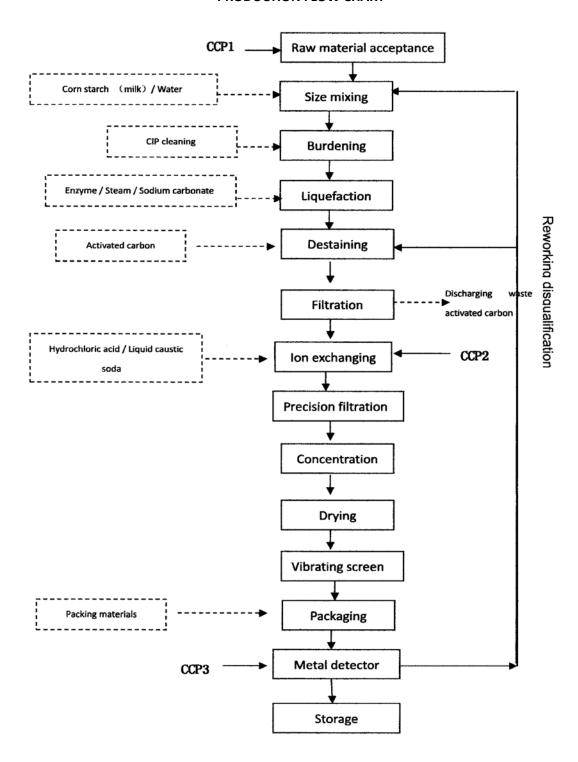








# **PRODUCTION FLOW CHART**



Product Code: P13041 Version: 2 Page 6 of 11

















# **CONFIRMATION OF BSE/TSE STATUS**

This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.

This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.

# **CONFIRMATION OF GM STATUS**

This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under regulations 1829/2003/EC and 1830/2003/EC.

#### **CONFIRMATION OF NON IRRADIATION STATUS**

This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives 1999/3/EC.

#### **CONFIRMATION OF NANDROLONE STATUS**

This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.

#### **CONFIRMATION OF IOC PRODUCT STATUS**

This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.

#### **CONFIRMATION OF ANIMAL TESTING STATUS**

This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with regulation 86/609/EEC.

# **CONFIRMATION OF PESTICIDES STATUS**

This is to certify that the above-mentioned product complies with the regulation (EC) No.396/2005 of 23rd February 2005 and commission Regulation (EU) No. 559/2011 of 7th June 2011 amending annexes II and III of the above Regulation.

#### **CONFIRMATION OF NANOPARTICLE STATUS**

This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation 2011/696/EU, defines as follows: "'Nanomaterial' means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".

Product Code: P13041

Version: 2

Page 7 of 11

















# **MATERIAL SAFETY DATA SHEET**

# Section 1 Identification of the Substance/Mixture and of the Company/Undertaking

Product name: Maltodextrin DE 7-10%

Company: Cambridge Commodities Limited

Lancaster Way, Ely, Cambridgeshire, CB6 3NX Tel: 01353 667258. Email: qa@c-c-l.com

# **Section 2 Hazards Identification**

Components	% in Product	CAS Number	Formula	EINECS Number
Maltodextrin	100	9050-36-6	$C_{12}H_{24}O_{11}$	232-960-4

# **Section 3 Composition/Information on Ingredients**

Potential Acute Health Effects: Hazardous in case of skin contact (irritation), of eye contact (irritant) of

ingestion, of inhalation.

Potential Chronic Effects: Not available. Developmental Toxicity: Not available.

Repeated or prolonged exposure is not known to aggravate medical condition.

# **Section 4 Emergency and First Aid Measures**

**Eye Contact:** Check for and remove any contact lenses. Do not use eye ointment. Seek medical attention. **Skin Contact:** Remove contaminated clothing. Wash exposed area with soap and water. If symptoms persist

seek medical attention. Wash clothing before reuse. **Inhalation:** Allow victim to rest in a well-ventilated area.

Serious Inhalation: Not available.

Ingestion: First aid is not normally required. If symptoms develop seek medical attention.

# **Section 5 Fire-fighting measures**

Flammability of the Product: May be combustible at high temperature.

Flash Point: Not applicable.

Exposure Limit: Not applicable.

Auto ignition Temperature: No data.

Hazardous Products of Combustion: Carbon dioxide, carbon monoxide.

**Fire & Explosion Hazards:** No special fire hazards are known to be associated with this product. **Extinguishing Media & Instructions:** Use an extinguishing media appropriate for surrounding fire.

**SMALL FIRE:** Use dry chemical powder.

LARGE FIRE: Use water spray, fog foam. Do not use water jet.

Product Code: P13041 Version: 2 Page 8 of 11

















#### **Section 6 Accidental Release Measures**

**SMALL SPILL**: Sweep up material for disposal or recovery.

**LARGE SPILL:** Scoop or vacuum transfer spilled product to clean containers recovery. Sweep up Unrecoverable product. Transfer sweepings, contaminated soil, and other materials for disposal.

# **Section 7 Handling and Storage**

**Precautions:** Keep away from heat. Keep away from sources of ignition. Empty containers pose a fire risk, evaporate under a fume hood. Ground all equipment containing material. Do not breathe dust. Wear suitable protective clothing in case of insufficient ventilation, wear suitable respiratory equipment if you feel unwell, seek medical attention and show the label when possible. Avoid contact with eyes. **Storage:** Keep containers dry. Keep containers in a cool place. Ground all equipment containing material. Keep container tightly closed. Keep in cool well-ventilated place. Combustible materials should be stored

# **Section 8 Exposure Controls/Personal Protection**

away from extreme heat and away from strong oxidizing agents.

**Engineering Measures:** Provide sufficient mechanical (general and/or local exhaust) ventilation to maintain exposure below level of overexposure.

**Respiratory Protection:** Avoid inhalation and wear respirator if needed. 3M Dust respirator No. 8710 or 9900 is recommended, or a NIOSH/MSHA jointly approved dust respirator.

**Hand/Body Protection:** Avoid contact and prolonged or repeated exposure. Wear resistant gloves. Wash thoroughly after handling. Protective clothing recommended.

**Eye Protection:** Wear safety glasses in compliance with OSHA regulations if needed.

# **Section 9 Physical and Chemical Properties**

Physical state: powder.

**Colour:** White or light yellow.

**Boiling point:** 527°C. **Melting point:** 240°C.

# **Section 10 Stability and Reactivity**

Hazardous Polymerization: Will not occur.

**Hazardous Decomposition Products:** May form carbon dioxide and carbon monoxide.

**Chemical Stability:** Stable.

**Incompatibility:** Avoid strong oxidizing agents.

Product Code: P13041 Version: 2















Page 9 of 11



# **Section 11 Toxicological Information**

Route of Entry: Eye, inhalation, ingestion.

Other Toxic Effects on Humans: Hazardous in case of skin contact, if ingestion, of inhalation.

# Section 12 Ecological Information

**Eco-toxicity:** No Data Available

Air pollution: Observe local/national regulations

# **Section 13 Disposal Considerations**

**Waste from residues:** Disposal shall be in accordance with local & national regulations. Can be disposed of with domestic refuse in accordance with the necessary technical regulations following consultation with waste disposal experts and the responsible authorities. Avoid disposing into drainage systems.

# **Section 14 Transport Information**

**Transport classification:** Not classified as dangerous for any mode of UK or International transport.

# **Section 15 Regulatory Information**

**DSCL (EEC):** R36/38 – Irritating to eyes and skin

Reviews, Standards and Regulations: Health & Safety at work act 1974, COSHH Regulations (1994), EH40

Occupational exposure limits. **US Federal Regulations:** Not known.

#### **Section 16 Other Information**

This advice is given by Cambridge Commodities Ltd who accepts no legal liability for it. The information contained herein is based on the present state of our knowledge and is intended to describe our products from the point of view of safety requirements. It should not therefore be construed as guaranteeing specific properties.

Individuals working with chemicals should consider all chemicals to be potentially hazardous even if their individual hazards may be uncharacterised or unknown.

This Information provided in this document is subject to change and the batch specific Certificate of Analysis should always be referenced.

To be used as per local legislation.

Product Code: P13041 Ve





















# **Change History**

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	Updated Dextrose Equivalent (DE) Value from 7.5-9.9% to 7-10%. This was done to conform to the supplier's specification. Added EINECS number, molecular formula, pH, E. coli and Yeast & Moulds.	Yes

# **Document Approval**

Originator Job Title	QC Technician	Approver Job Title	Quality Specialist
Ash Bean Ash Bean (Jun 20, 2016)	Ash Bean Ash Bean (Jun 20, 2016)		nith_ 20, 2016)

Product Code: P13041 Version: 2 Page 11 of 11

















# P13041-Maltodextrin DE 7-10%-Technical Dossier

Adobe Sign Document History

06/20/2016

Created: 06/20/2016

By: Ash Bean (ash.bean@c-c-l.com)

Status: SIGNED

Transaction ID: CBJCHBCAABAAVsC0rxdEYbR0OVJDG7z7F4ETAjyPcpU0

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