

MultyDex® Sun 12

Product

MultyDex® Sun 12 – highly purified demineralized maltodextrin, obtained by controlled enzymatic hydrolysis of specially prepared starch, is a white powder, neutral taste, odorless, highly soluble in water to form a transparent solution. It is used in various sectors of the food industry, in the production of specialized food products, complex food and flavor additives, cosmetics and medicines.

Product parameters

Annearance	Homogonoous fine nowder
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Color	White
Smell	Peculiar, without foreign smell
Taste	Typical, without foreign taste
Moisture, %	5,0 max
Dextrose Equivalent, %	10,0-12,0
Ash, %	Less 0,10
pH (50% solution)	5,0-6,0
Protein, %	Less 0,10
SO2, ppm	5 max
Bukl density, g/dm ³	350-500
lodine test	Negative
Sieve Test	
residue on 45 microns	70,0 min
residue on 106 microns	30,0 min
residue on 500 microns	5,0 max
Carbohydrate profile	
(Dry Basis)	
Monosaccharides	1,0 max
Disaccharides	1,0-3,0

Nutrition value in 100 g

Proteins, g	0
Fat, g	0
Carbohydrates, g	95
Nutritional value 100 g (caloric value), kJ/kcal	1620/380

Application

MultyDex ® Sun 12 is used in the manufacture of food products, baby food products, food additives and flavors, cosmetics and medicines. In food products is used as stabilizing, thickener, water-retaining agent. It is used to regulate the technological properties of products, food and energy value of products, increases the freezing point, determine textural creaminess, used as bulking agent and carrier, as encapsulant for the microencapsulation.







Safety characteristic

Total plate count, CFU/g	5x10 ³ max
CGB (coli-forms)	Negative/1
Pathogenic microorganism including salmonella	Negative/25
Yeast, CFU/g	50 max
Mold, CFU/g	100 max
Pb, ppm	0,5 max
As, ppm	0,5 max
Cd, ppm	0,1 max
Hg, ppm	0,02 max
Hexachlorocyclohexane (α, β, γ-isomers), ppm	0,5 max
DDT and its metabolites, ppm	0,05 max

GMO Statement

There are no food and/or feed products manufactured or supplied by «SP Gulkevichsky» LLC Company that utilize genetically modified crops. There is no processed corn raw material that contains any transgenic materials.

Country of Origin

All products are manufactured from clean corn NON-GMO grown in the Krasnodar Region of Russian Federation.

Certificates

MultyDex® Sun 12 is produced according to the Specifications 10.62.13-020-55958380-2018 and meets the safety requirements of TR CU 021/2011 «Food Safety».

The product is aimed on Islamic law requirements and therefore are suitable for consumption in all Islamic countries. Production process is under control of Halal standardization committee.

Certificate NON GMO IP Supply Chain Standard № RU18/818418881.

Kosher Certificate № 2436/A.

The Certificate of FSSC 22000:2005 № RU19/818418997.

The Certificate of ISO 22000:2005 № RU18/818418733.

Food safety

MultyDex® Sun 12 is safe during transportation and storage, it is not a chemical product and a food allergen.







Composition

Maltodextrin.

Packaging

Multilayer paper bags with polyethylene barrier layer net weight 25 kg. Other types of packaging and net weight are possible.

Storage conditions

MultyDex® Sun 12 must be stored in dry, well-ventilated, odorless areas, with a temperature not exceeding 25 °C and a relative humidity not higher than 70 %.

Shelf life

MultyDex® Sun 12 shelf life is 24 months from the production date, subject to keeping the integrity of the package and to required conditions of transportation and storage.