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Trade registration nr. 50769421 Chamber of Commerce Utrecht

Product Data Sheet

Product Name:	Polydextrose
Molecular Formula:	(C ₆ H ₁₀ O ₅) _n
CAS No.:	68424-04-4
EC No:	614-467-9
Standard according as:	GB T25541-2010/ FCC IV
Grade type of product:	Type I, Type II, Type III and Type IV

Description

suitable acid. It is a soluble prebiotic fiber and a premium low-calorie bulking agent used to provide body and texture in reduced-calorie and low-calorie foods. It is easy to use in a variety of applications to replace all or part of the sweetener solids and replace full caloric bulking agents in those formulations.

It is very soluble in water (approximately 80g/100ml at 20oC), but only sparingly soluble to insoluble in most organic solvents.

Specifications

Item	Standard		
	II	III	IV
Appearance	Cream-white powder	Cream white or light yellow powder	Cream white or light yellow powder
Color	Light yellow	Light yellow	Yellow or brown
Assay, as Polydextrose, % *	90.0 min.	90.0 min.	98.0 min.
Moisture (Water), %	4.0 max.	4.0 max.	4.0 max.
pH Range (10% solution)	2.5 – 7.0	3.5 – 5.0; 4.5 – 6.0	3.5 – 5.0; 4.5 – 6.0
Sulfated ash (residue on ignition), %	0.30 max.	0.30 max.	0.30 max.
1,6 anhydro-D-glucoses, % *	4.0 max.	4.0 max.	1.0 max.
Sorbitol %	2.0 max.	2.0 max.	1.0 max.
Glucose and Sorbitol, % *	6.0 max.	6.0 max.	2.0 max.
5-Hydroxymethylfurfural and Related Compounds, % *	0.10 max.	0.10 max.	0.10 max.
Molecular Weight Limit	Meets test	Meets test	Meets test
Heavy Metals, mg/kg *	5.0 max.	5.0 max.	5.0 max.

Arsenic ppm	0.30 max.	0.30 max.	0.30 max.
Lead, mg/kg *	0.50 max.	0.50 max.	0.50 max.
Nickel ppm	2.00 max.	2.00 max.	2.00 max.
Aerobic Plate Count, cfu/g	1000 max.	1000 max.	1000 max.
Moulds, cfu/g	10 max.	10 max.	10 max.
Yeasts, cfu/g	10 max.	10 max.	10 max.
E.Coli, cfu/10g	Negative	Negative	Negative
Salmonella, cfu/25g	Negative	Negative	Negative

* Calculated on the anhydrous, ash-free basis

Packaging:

Packaged in multi-layer craft paper bag with food grade PE inner bag, net 25kg/bag.
(Other packaging types are available on requests)

Shelf life

24 months if stored under recommended storage conditions.

Storage conditions

Should be stored in airtight container in a cool and dry place below 40°C and relative humidity less than 70%

LABELING

In Europe, as provided by Directive 2000/13/EC, labeling should be according to primary purpose in end product (i.e. as an additive or as fibre ingredient):

- As an additive: It should be declared by its category name (bulking agent, thickener/texturizer, stabilizer, humectant) followed by polydextrose or E1200;
- As an ingredient: it should be declared as polydextrose.

REGULATORY STATUS

Polydextrose is an approved additive as defined in:

- EU: Regulation 1333/2008/EC
- US: FDA 21 CFR 172.841;

Polydextrose conforms to the EU definition of dietary fibre (Dir. 2008/100/EC);

Polydextrose meets specifications of:

- EU: Regulation 1333/2008/EC
- US: Food Chemicals Codex
- JECFA: Compendium of Food additives specifications FAO Food and Nutrition paper n°52
- USP 32/ NF27

GMO STATUS

This product is processed with non-GMO raw material, conforming to the requirements of legislation on GMOs.

DISCLAIMER

This product complies with the requirements of EU Directives and Regulations in force on foods and food ingredients. Prospective purchasers are advised to conduct their own tests, studies and regulatory review to determine the fitness of products for their particular purposes, product

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claims or specific applications. Above mentioned information is provided as an indication and therefore cannot bind Hunan Chemical BV.