



## Brew body

### General information

This product is a purified spraydried maltodextrin obtained by hydrolysis of starch (contains gluten). The botanical origin is wheat. It is a granulated powder with a white to light yellow colour, a moderate sweet taste and typical odour. This product complies to the Food Chemical Codex and to the European and U.S. Pharmacopeia monographs on Maltodextrin.

### Characteristics

Characteristic	Min	Max	Target /Typical	Method description
Moisture (%)		5		Oven - A0102 (Ref. ISO 1741/6496)
DE (Dextrose equivalent)	17	19.9		Lane-Eynon - A0201 (Ref. ISO 5377)
Dextrose on DS (%)			2	HPLC - A0210 (Ref. ISO 10504)
Maltose on DS (%)			7	HPLC - A0210 (Ref. ISO 10504)
Triose on DS (%)			9	HPLC - A0210 (Ref. ISO 10504)
Higher sugars on DS (%)			82	HPLC - A0210 (Ref. ISO 10504)
SO <sub>2</sub> (mg/kg)		10		Iodine titration - A0901 (Ref. CRA E-67/E-67a)
pH	4,0	5,5		pH - A0922 (Ref. CRA F-42)
Conductivity, 28 Brix (µS/cm)		150		Conductivity meter - A1202
Bulk density loose (g/dm <sup>3</sup> )	450	600		Gravimetric - A1101
Percentage on sieve 40 µm (%)	60			Vibrational sieve - A1113
Percentage on sieve 125 µm (%)		50		Vibrational sieve - A1113
Percentage on sieve 250 µm (%)		10		Vibrational sieve - A1113
Total mesophylic count (n/10g)		1000		Pour plate - A1924 (ISO 4833, ISO 6887)
Yeasts (n/10g)		100		Pour plate - A1923
Moulds (n/10g)		100		Pour plate - A1923
Salmonella (n/25g)		absent		Qualitative test - A1930
<i>E. coli</i> (n/10g)		absent		Qualitative test - A1957 (ISO 7251)
Cl (mg/kg)			<80	Ion chromatography - A0802
Na (mg/kg)			<150	Atomic Absorption Spectrophotometry- A0 820
Total heavy metals (mg Pb/kg) [mg/kg]		10		Limit test - A0828

### Shelf life and storage conditions

Total Product Shelf Life in unopened packaging is 24 months after production date. It is printed as "Best before date" on the packaging. Store in a clean and dry environment, away from odorous materials, at <60% relative humidity and 20°C.

### Brouwland

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## Allergen information / labelling according to EU Directives 2003/89/EC and 2007/68/EC

	<b>Product thereof/containing</b>	<b>Labeling</b>
Cereals containing gluten and products thereof (1) (2)	Yes	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soybeans and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Nuts and products thereof	No	No
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame and products thereof	No	No
Sulphur dioxide and sulphites expressed as SO <sub>2</sub> (3)	Yes	No
Lupins and products thereof	No	No
Molluscs and products thereof	No	No

(1) GLUTEN FREE conform <20 ppm/ds: complies with the requirements for the 'gluten-free' labelling of foods in Codex Standard 118-1979 (rev. 2008) and in Commission Regulation (EC) N° 41/2009

(2) Further to Directive 2007/68/EC of 28 November 2007, wheat based maltodextrins, glucose syrups, dextrose and products thereof are permanently exempted from the indication of 'wheat' origin in the context of the requirements on the labelling of allergens implemented by Directive 2003/89/EC

(3) SO<sub>2</sub> <10 mg/kg in this product . Based on Directive 2003/89/EC concerning the requirements with regard to allergen labelling, the presence of sulphite needs to be indicated on the label of the final food if the concentration in the final food is more than 10 mg/kg

### Regulation

This product complies with the requirements of legislation in force in the EU on foods and food ingredients. These include regulations on labeling, hygiene, additives, contaminants and pesticides.