
General Product Specification

MERITENA 100

Definition

This product is a native maize food starch. It appears as a white fine powder with neutral odour and taste.

Characteristics

Test		Unit of measure	Specification range	Typical value	Method
Moisture	(*)	%	11,0 - 14,0		Oven
Protein (Nx6,25) on cp	(*)	%	<= 0,450		Kjeldahl
Sulfites (SO ₂)	(*)	mg/kg	<= 10		Iodine titration
pH - 20 % (w/v)	(*)		4,5 - 7,0		pH-meter
Ash	(*)	%	<= 0,15		Muffle oven
Black points	(*)	mg/kg	<= 5,0		Visual
Brab. 5,8 % ds, peak viscosity	(*)	BU	>= 450		Brabender
Brab. 5,8 % ds, 10 min, 95 °C	(*)	BU	>= 300		Brabender
Total mesophylic count (n/g)	(*)	n/g	<= 7500		ISO 4833:2003
Yeasts (n/g)	(*)	n/g	<= 150		ISO 7954:1987
Moulds (n/g)	(*)	n/g	<= 150		ISO 7954:1987
Coliforms (n/g)	(*)	n/g	<= 10		Based on ISO 7251
Escherichia coli (/g)	(*)		absent		Based on ISO 7251
Salmonella (/25g)	(*)		absent		Plate
GMO status	(*)		Not Genetically Modified		
Botanical origin	(*)		Maize		

The characteristics indicated with (*) are part of the standard Customer Product Specifications contract; other characteristics are optional.

Packaging

The product is available in bulk.

The product is available in 25 kg bags and/or Big Bags on new wooden pallets (heat treated). Details available on request.

Above-mentioned information is for information purposes only and therefore cannot bind the company.

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Shelf life

Total product shelf life of bulk delivered material is 24 months after production date if stored under recommended storage conditions.

Total product shelf life in unopened packaging is 24 months after production date if stored under recommended storage conditions. It is printed as 'Best before date' on the packaging.

Storage conditions

Store in a well ventilated, clean and dry environment, away from odorous materials, at < 60 % relative humidity at ambient temperature. Avoid pressure on the bags. The pallets must not be piled up too high.

Labeling

Advised labeling: Starch.

General information

This product complies with Food Chemical Codex.

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.

All affiliates of Tereos Starch & Sweeteners Europe are ISO 9001:2008 certified by an external body.

Affiliates and Associated Companies: Tereos Starch & Sweeteners Europe SAS, Tereos Starch & Sweeteners Belgium N.V., Tereos Starch & Sweeteners Iberia S.A.U., Tereos Starch & Sweeteners LBN SAS, Sedamyl S.p.a., Sedalcol UK Ltd.

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