

## DRY-TACK™ 250 E

**Description:** Tapioca dextrin, sorbitol, modified starch

**Appearance:** Fine white/creamy powder

**Label declaration recommendation:** 1. dextrin, sorbitol, modified starch or 2. modified starch, sorbitol  
Please note the botanical origin of starch only needs to be declared if starch contains gluten.

**EU Classification:** Food Ingredient and Food Additive E420 and E1442 (Complies with Regulation (EC) 1333/2008)

**Packaging:** 25 kg Fibre Drum  
Drum labelling includes batch code and unique drum number, label declaration and best before date.

**Delivery Format:** 18 drums per pallet, stretch wrapped with bottom sheet.  
Pallet types include: Wood and plastic, both 1200 x 1000 mm and Euro 1200 x 800 mm  
Unit pallet weight: 450 kg.

**Storage and Handling:** Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

**Shelf Life:** 24 months from date of manufacture if stored correctly. Best before dates printed on each bag.

**Safety Data:** While not regarded as "Hazardous", food starches are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene. See Safety Data Sheet.

### SUPPLY SPECIFICATION (PHYSICAL & CHEMICAL DATA)

	Min	Max	Unit	Method
Moisture	-	10.0	%	max packed. CML116: 4 hrs, 130°C
pH	2.5	4.5	-	CML100A: 20% aqueous suspension

### SUPPLY SPECIFICATION (MICROBIOLOGICAL DATA)

International Committee for Microbiological Standards for Food (ICMSF) methodology

	m	M	n	c	Unit	Method
TVC	1000	10000	5	3	per g	TP4100/CML261
Yeast	50	200	5	3	per g	TP4109/CML286Y
Mould	50	200	5	3	per g	TP4109/CML268M
E. coli	-	absent	5	0	per g	TP4122/CML263
Salmonella	-	absent	5	0	per 25g	TP4119/CML264

Thermophilic anaerobic and aerobic spores: conform to NFPA (National Food Processors Association, USA) tests NCA1 & NCA2 (National Canners Association, USA)

Notes: m = Good Manufacturing Practice (GMP) target value  
M = maximum permissible value  
n = number of samples to be taken and analysed  
c = compliance (i.e. maximum number of samples between m and M)

Effective Date 05.11.2019

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## TYPICAL DATA\*

	Value	Unit	Method
<b>ICMSF Microbiological Data</b>			
	<b>m</b>	<b>M</b>	<b>n c Unit Method</b>
Enterobacteriaceae	10	100	5 2 per g TP4103/CML263
Staph. aureus	20	100	5 2 per g TP4106/CML265
Bacillus cereus	20	100	5 2 per g TP4108/CML278
Clostridium perfringens	0	20	5 2 per g TP4105/CML279
Group D Streptococci	0	10	5 2 per g TP4107/CML280
Total mesophilic Anaerobes	0	20	5 2 per g TP4130A/CML274
Listeria Species	20	100	5 1 per 25g TP4142B/CML281
Listeria monocytogenes	-	absent	5 0 per 25g TP4121/CML281
<b>Nutritional Data</b>			
	<b>Value</b>	<b>Unit</b>	<b>Method</b>
Energy	1338 / 317	kJ / kcal pro 100 g	Regulation (EU) 1169/2011
Fat	max 0.08	g / 100 g dry basis	calculation
of which saturates	max 0.05	g / 100 g dry basis	calculation
Carbohydrates	min 98	g / 100 g dry basis	calculation
of which sugar	max 1.5	g / 100 g dry basis	calculation
of which polyols	min 48	g / 100 g dry basis	calculation
of which starch	min 48		
Fibre	0	g / 100g	Regulation (EU) 1169/2011 Dietary fibre according to the analytical AOAC official method 2001.03: 15%
Protein	max 0.3	g / 100 g dry basis	calculation
Salt	<500	mg / 100g	calculation
<b>Minerals</b>			
	<b>Value</b>	<b>Unit</b>	<b>Method</b>
Calcium	5	mg / 100g dry basis	F.E.S/A.A.S
Magnesium	2	mg / 100g dry basis	F.E.S/A.A.S
Iron	0.1	mg / 100g dry basis is	F.E.S/A.A.S
Potassium	<0.1	mg / 100g dry basis	F.E.S/A.A.S
<b>Heavy Metals</b>			
	<b>Value</b>	<b>Unit</b>	<b>Method</b>
Total Heavy Metals	10	mg/kg	survey
Arsenic	1	mg/kg	survey
Lead	1	mg/kg	survey
Cadmium	0.1	mg/kg	survey
Mercury	0.05	mg/kg	survey

\* While this information is typical of the product it should not be considered a specification.

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## ADDITIONAL INFORMATION

<b>Contaminants</b>	Complies with Regulation (EC) 1881/2006, as amended
<b>Pesticides</b>	Complies with Regulation (EC) 396/2005, as amended
<b>Kosher Certificate</b>	yes
<b>Halal Certificate</b>	yes
<b>Preservative</b>	none used
<b>Sulfur Dioxide (SO<sub>2</sub>)</b>	typically < 10 ppm
<b>Legal Use Restrictions:</b>	<b>E1442 products are not authorised for use in Category 13.1.3 Processed cereal-based foods and baby foods for infants and young children (defined by Directive 2006/125/EC), as per PART E of Regulation (EC) No 1333/2008.</b>

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<b>Ingredion UK Limited</b> Ingredion House Manchester Green 339 Styal Road Manchester M22 5LW England	<b>Rafhan Maize Products Company Ltd</b> Rakh Canal East Road Faisalabad Pakistan	<b>Ingredion Germany GmbH</b> Grüner Deich 110 20097 Hamburg Germany	<b>Ingredion South Africa (Pty) Ltd</b> Infinity Office Park, Suite 6, Block C, 2 Robin Close, Meyersdal, 1448, Gauteng RSA
P: +44 (0) 161 435 3200 F: +44 (0) 161 435 3300	P: +92 (0) 41 854 0121 F: +92 (0) 41 871 1016	P: +49 (0) 40 23 91 50 F: +49 (0) 40 23 91 51 70	P: +27 (0) 11 867 9260 F: +27 (0) 11 867 9271
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