



Specification

Potato Dextrin "VIMAL"

DESCRIPTION

VIMAL Dextrin - heat-treated potato starch approved for use in food processing, light industry, printing, coal industry and engineering. Identification number is **E 1400**. Dextrin occurs as free-flowing white, yellow or brown powders and consist chiefly of polygonal, rounded, oblong, or truncated granules. Dextrin is partially hydrolyzed starch converted by heat alone, or by heating in the presence of suitable food-grade acids and buffers, from any of several grain-or root-based unmodified native potato starch.

REQUIREMENTS

Labeling Indicate the presence of sulfur dioxide if the residual concentration is greater than 10 mg/kg. Identification Suspend about 1 g of sample in 20 mL of water, and add a few drops of iodine TS. A dark blue to red- brown color appears.

TECHNICAL DATA

No.	CHARACTERISTICS	VALUE		
		WHITE	YELLOW	BROWN
1.	Form	Homogeneous powder		
2.	Color	White	Yellow	Brown
3.	Odour	Characteristic of dextrin		
4.	Moisture content	max. 5 %		
5.	Acidity	max 3.5 -4.5 cm ³ /100 g		
6.	Number of black spots per 1 dm ²	300		
7.	Ash (on dry base)	0,4 %		
8.	Acidity for 100g using 0,1M NaOH, max	50		
9.	Solubility in cold water, %, min.	62	78	95
10.	Mesh size-pass through 85 mesh, % min.	99		
11.	Metal foreign matter	Absent		
12.	GMO content	Absent		
13.	Chloride, % max.	0.2		
14.	Crude Fat, % max.	1		
15.	Lead, mg/kg max.	1		
16.	Protein, % max.	0.5		
17.	Sulfur Dioxide, % max.	0.005		

STORAGE

To be stored in well-ventilated facilities at relative air humidity max 75% and max temperature 40°C.

