Private Production &
Commercial Enterprise

Specification

Corn Dextrin “VIMAL”

DESCRIPTION

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 starches (e.g., corn, waxy maize, high-amylose maize, milo, waxy milo, potato, arrowroot. wheat, rice, tapioca, sago. etc.). Dextrin is partially to completely soluble in water.

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	PALE-YELLOW	YELLOW
1.	Form	Homogeneous powder		
2.	Color	White	Pale-Yellow	Yellow
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.

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