

CALDIC BELGIUM N.V.
TERLOCHTWEG 1
B-2620 HEMIKSEM

Customer Product Specification

MERITOSE 200

Definition

This product is a dextrose monohydrate, produced by enzymatic hydrolysis of starch, followed by purification, concentration, crystallisation and drying. It is a white powder with a refreshing sweet taste and bland odour.

Characteristics

Test		Unit of measure	Specification range	Typical value	Method	
Moisture	(*)	%	7,00 - 9,00		Oven	102
Dextrose	(*)	%/ds	>= 99,5		HPLC	210
DP2+		%/ds	<= 0,5		HPLC	210
Sulfites (SO ₂)	(*)	mg/kg	<= 10,0		Iodine titration	901
pH - 50 % ds	(*)		3,00 - 6,00		pH-meter	922
Conductivity at 28 °Brix		µS/cm	<= 20		Conductivity meter	1202
Black points (in 100g)		n/100g	<= 10		Visual	601
Bulk density loose		g/dm ³	550 - 850		Gravimetric	1101
Vibrational sieve > 53 µm		%	>= 70,0		Vibrational sieve	1113
Vibrational sieve > 150 µm		%	10,0 - 80,0		Vibrational sieve	1113
Vibrational sieve > 250 µm		%	<= 40,0		Vibrational sieve	1113
Total mesophylic count (n/10g)		n/10g	<= 1000		Membrane filtration	1922
Yeasts (n/10g)		n/10g	<= 100		Membrane filtration	1925
Moulds (n/10g)		n/10g	<= 100		Membrane filtration	1925
GMO status	(*)		Not Genetically Modified			

The characteristics indicated with (*) are reported on the Certificate of Analysis/Conformity.

Collaborators from our Customer Service Center and our Account Managers are at your disposal for all questions relating to our products and services.

In the case of deliveries already planned, mutually agreed changes to these Customer Product Specifications will be applied within a maximum time-frame of 5 working days.

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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: Dextrose.

General information

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.

End of Document

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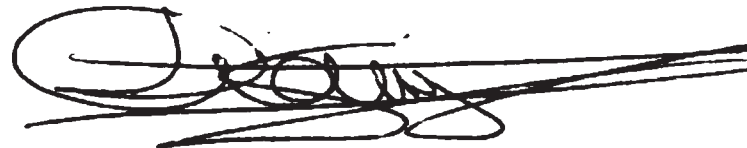
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This Customer Product Specification document is part of the sales agreement between Tereos Starch & Sweeteners Belgium NV and its Customer.

Please return this duly signed document to our Quality Group Department in Aalst (Belgium), within one month from the date of posting, or please provide us with your written comments if any. In case we do not receive any reaction within above-mentioned period, the content of this document shall apply to all orders and deliveries between Tereos Starch & Sweeteners Belgium NV and its Customer.

For Approval CUSTOMER
Name and Signature

For approval TEREOS
Name and Signature



Mr. Sacha Diane
TSSE Quality Manager
Tereos Starch & Sweeteners Europe
Acting on behalf of the producing plant.
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