

Oggetto: Questionario materia prima GLUCIDEX® 39

Gentili Signore e Signori:

Vi ringraziamo per l'interesse mostrato per i prodotti Roquette e per averci sottoposto un documento qualità con richiesta di valutarne e completarne il contenuto.

Cogliamo l'occasione per confermarvi che Roquette mette in atto tutte le misure necessarie al fine di garantire la conformità alle specifiche, direttive e esigenze normative europee applicabili al prodotto ed al processo di fabbricazione.

Data la sua presenza a livello mondiale e le numerose richieste in ambito qualità, Roquette ha predisposto una risposta "chiavi in mano" in grado di soddisfare la maggior parte delle domande più frequenti.

L'obiettivo è di garantire coerenza, precisione e ottimizzazione dei tempi di risposta.

Vogliate pertanto trovare di seguito tutte le informazioni relative al GLUCIDEX® 39

Auspiciando in questo modo di rispondere alle vostre attese in ambito qualità, restiamo a completa disposizione per eventuali integrazioni e cogliamo l'occasione per porgervi i nostri più cordiali saluti.

Allegato: Raw Material Roquette Questionario.

16 agosto 2018



Marie LESENNE
Head of Global Customer Quality Assurance Dept.

Raw Material Questionnaire

Raw material trade name: GLUCIDEX® 39

Description :

Dried glucose syrup.
Blend of nutritive saccharides, produced by controlled enzymatic hydrolysis, purification and spray-drying of food maize starch.
CAS n° : 68131-37-3
EINECS : 268-616-4

Identification code :

Customs Tariff number: 17023090

Roquette product code: 332271

Headquarters information:

Company name: ROQUETTE FRERES S.A.
Address : Rue de la Haute Loge 62136 Lestrem – FRANCE
Phone : 00 33 3 21 63 36 00
Fax: 00 33 3 21 63 38 50
Company website: www.roquette.com

Product manufacturing location:

ROQUETTE - Lestrem
62136 Lestrem - FRANCE
Phone: 00 33 3 21 63 36 00
Fax: 00 33 3 21 63 38 50
For emergency cases: contacts are appointed according to a pre-established list, please phone 00 33 3 21 63 36 00

PRODUCT INFORMATION:

Composition:

Ingredients		Raw material	
Chemical name	Percentage	Botanical origin	Geographical origin
Dried glucose syrup	100%	Maize	EUROPE mainly

Recommended legal name: Dried glucose syrup

What are the organoleptic characteristics?	On the specification data sheet attached.
What are the specifications (physical, chemical, microbiological analysis)?	On the specification data sheet attached.
What are the nutritional values?	On the nutritional data sheet enclosed.
What vitamins does the product contain?	Not applicable.
Does the product contain allergens?	On the allergens data sheet enclosed.

Diets:

Is the product suitable for coeliacs?	☒ YES	☐ NO
Is the product suitable for vegans?	☒ YES	☐ NO
Is the product suitable for ovo vegetarians?	☒ YES	☐ NO
Is the product suitable for ovo-lacto vegetarians?	☒ YES	☐ NO
Is the product suitable for lacto vegetarians?	☒ YES	☐ NO
Is the product suitable for vegetarians?	☒ YES	☐ NO
Is the product Halal certified?	☒ YES	☐ NO
Is the product Kosher certified (PARVE)?	☒ YES	☐ NO

Packaging, storage and shelf-life:

Is the packaging suitable for food contact?	☒ YES	☐ NO
If bulk delivery, is the road tanker dedicated to		

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foodstuffs?

☒ YES

☐ NO

What type of information is stated on the packaging?

Note: For bulk this information is transferred on the delivery bill and/or on certificate of analysis.

At least:

Supplier identification,

Product code,

Batch number,

Product brand name,

Manufacturing date,

Net weight.

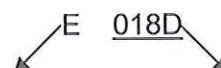
What is the standard packaging, if applicable?

Specification data sheet attached and / or available on request.

What type of pallet is used?

Wooden pallet, high temperature treated according to current regulations

Batch number description



How is the batch identified?

Site of	4 alphanumeric
production	positions

E= Lestrem, B=Beinheim, V=Vecquemont,
W=Vic/Aisne, S=Cassano, R= Benifaio,
N= Corby, U= Gurnee, K= Keokuk,
A= Lian Yun Gang, 3 = Amilina

What are the recommended storage conditions?

The particular conditions for the storage are mentioned on the specification data sheet and/or material safety data sheet.
(available upon request)

What are the handling conditions?

The handling conditions are

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	reported on the material safety data sheet (available upon request)
What is the shelf life?	This information is detailed in the specification data sheet and is applicable to the packaged product before opening. The buyer is responsible for the product after opening

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ROQUETTE FRERES, 62136 LESTREM France, Tel 03.21.63.36.00, Télécopie 03.21.63.38.50
SOCIETE ANONYME au capital de 8.812.908 EUROS, RCS ARRAS 357.200.054
SIEGE SOCIAL 62136 LESTREM France TVA FR 46357200054

Products:	Roquette Dried Maltodextrins and Dried Glucose Syrups – GLUCIDEX® – Maize and Waxy Maize based GLUCIDEX® 12F -EX- MALTODEXTRINE LAB4352 ; GLUCIDEX® 12 D ; GLUCIDEX® PREMIUM 12 ; GLUCIDEX® 17 D ; GLUCIDEX® PREMIUM 19 ; GLUCIDEX® 21 D ; GLUCIDEX® 28E MJ ; GLUCIDEX® PREMIUM 29 ; GLUCIDEX® PREMIUM 21 ; GLUCIDEX® 28 E ; GLUCIDEX® 29 D ; GLUCIDEX® PREMIUM 39 ; GLUCIDEX® 19 D ; GLUCIDEX® 32 D ; GLUCIDEX® 019 ; GLUCIDEX® 021 ; GLUCIDEX® 029 ; GLUCIDEX® 40 ; GLUCIDEX® 39 ; GLUCIDEX® PREMIUM 28E ; GLUCIDEX® IT 12 ; GLUCIDEX® PREMIUM IT12 ; GLUCIDEX® PREMIUM IT19 ; GLUCIDEX® IT 21 ; GLUCIDEX® IT 19 ; GLUCIDEX® IT 19 N ; GLUCIDEX® PREMIUM IT29 ; GLUCIDEX® IT 29 ; GLUCIDEX® IT 33 ; GLUCIDEX® IT 38 ; GLUCIDEX® IT 47 ; GLUCIDEX® 2 ; GLUCIDEX® 6 D ; GLUCIDEX® IT 6
Manufacturing location:	Lestrem (FR)

Substances or products causing allergies or intolerances according to the current European Regulation (EU N°1169/2011)

SUBSTANCES	Presence in the product	Presence in the processing line / workshop	Presence in the factory	Is the risk of cross contamination controlled?
	“-” for absence, “+” for presence			Y, N, or N/A
Cereals containing gluten, namely : wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	-	+	+	Y See note ¹
Crustaceans and products thereof	-	-	-	N/A
Eggs and products thereof	-	-	-	N/A
Fish and products thereof	-	-	-	N/A
Peanuts and products thereof	-	-	-	N/A
Soybeans and products thereof	-	-	-	See note ¹
Milk and products thereof (including lactose)	-	-	-	N/A
Nuts ² and products thereof	-	-	-	N/A
Celery and products thereof	-	-	-	N/A
Mustard and products thereof	-	-	-	N/A
Sesame seeds and products thereof	-	-	-	N/A
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg in terms of the total SO ₂	-	-	+	Y
Lupin and products thereof	-	-	-	N/A
Molluscs and products thereof	-	-	-	N/A

¹ The following comment concerns the risk monitoring of cross contamination on the raw material (maize or waxy maize) which is managed through our control plan performed at each reception.

² Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K.Koch), Brazil nuts (*Bertholletia excels*), pistachio nuts (*Pistacia vera*), and macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof.

Allergenic and intolerance agents list

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Manufacturing location:	Lestrem (FR)

Additional substances causing allergies or intolerances

SUBSTANCES	Presence in the product	Presence in the processing line / workshop	Presence in the factory	Is the risk of cross contamination controlled?
	"- " for absence, "+ " for presence			Y, N, or N/A
Vegetable origin				
Maize and products thereof	+ ³	+	+	N/A
Pea and products thereof	-	+	+	Y
Potato and products thereof	-	+	+	Y
Caffeine	-	-	-	N/A
Cocoa	-	-	-	N/A
Coconut	-	-	-	N/A
Colza	-	-	-	N/A
Ethanol	-	-	+	Y
Fruits (dried and fresh fruits) and products thereof	-	-	-	N/A
Fructose	-	-	+	Y
Other legumes, pulses and beans	-	-	-	N/A
Latex (as ingredient)	-	-	-	N/A
Latex group (as banana, avocado, kiwi...)	-	-	-	N/A
Liliaceae (as garlic, onion...)	-	-	-	N/A
Mushrooms	-	-	-	N/A
Other prunoids	-	-	-	N/A
Saccharose (added)	-	-	-	N/A
Seeds (as poppy, sunflower, cottonseed...)	-	-	-	N/A
Other Solanaceae (as tomato...)	-	-	-	N/A
Spices ⁴ and products thereof	-	-	-	N/A
Tree nuts and products thereof (Pine nut, Chestnut, Hickory...)	-	-	-	N/A
Umbellifereae (as carrot, coriander, parsley, parsnip...)	-	-	-	N/A
Other vegetables and products thereof	-	-	-	N/A

³ Purified product derived from maize starch.

⁴ Spices (i.e cardamom, cinnamon, cumin, curcuma, nutmeg, paprika, pepper...)

Allergenic and intolerance agents list

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Manufacturing location:	Lestrem (FR)

Animal origin				
Honey	-	-	-	N/A
Meat (beef, chicken, lamb / mutton, pork)	-	-	-	N/A
Propolis	-	-	-	N/A
Royal jelly	-	-	-	N/A

SUBSTANCES	Presence in the product	Presence in the processing line / workshop	Presence in the factory	Is the risk of cross contamination controlled ?
	“-” for absence, “+” for presence			Y, N, or N/A
Others				
AZO colorants (E102 / E104 / E110 / E122 / E123 / E124 / E129 / E151)	-	-	-	N/A
Benzoic acid and PHB (E210 to E219)	-	-	-	N/A
BHA / BHT (E320 / E321)	-	-	-	N/A
Flavour components	-	-	-	N/A
Gallates (E310 / E312)	-	-	-	N/A
Gelatin	-	-	-	N/A
Glutamate, ribonucleic inosinates and derivatives	-	-	-	N/A
Propionates	-	-	-	N/A
Propylene oxide	-	-	+	Y
Rennet	-	-	-	N/A
Vanillin / vanilla	-	-	-	N/A
Yeast	-	-	+	Y
Tapioca and products thereof	-	-	+	Y
Yam and products thereof	-	-	-	N/A

Allergens-445-V8E81

Global Customer QA Department