



Coöperatie AVEBE U.A.

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Product Data Sheet

ETENIA 457

Product description

Product description:	Enzymatically converted potato starch.
Appearance:	White powder
Odour:	Free from objectional odours
Intended use	Food applications
Botanical origin	Solanum Tuberosum spp.; Potato tubers (U.S.: white potato tubers)
HS code	350510 Dextrins and Other Modified Starches. Importing parties are responsible for customs declaration.

Physical and Chemical Properties

Certificate of Analysis or Certificate of Conformity is delivered with each delivery.

<i>Item</i>	<i>Value</i>	<i>Method</i>	<i>Value type</i>
Moisture	<= 80 mg/g	ISO 1666	Spec
Sulphite (as SO ₂) anhydrous	<= 9.9 mg/kg	ISO 5379	Spec
Sulphated ash	<= 10 mg/g	ISO 5809	Spec
Arsenic (As)	<= 0.1 mg/kg	ISO 11212	Spec
Cadmium (Cd)	<= 0.1 mg/kg	ISO 11212	Spec
Mercury (Hg)	<= 0.05 mg/kg	ISO 11212	Spec
Lead (Pb)	<= 0.5 mg/kg	ISO 11212	Spec
Bulk density	200 - 400 kg/m ³	ISO 697	Typical

Microbiological Properties

<i>Item</i>	<i>Value</i>	<i>Method</i>	<i>Value type</i>
Total aerobic mesophilic count	<= 5000 CFU/g	ISO 4833	Spec
Yeasts	<= 100 CFU/g	ISO 21527	Spec
Moulds	<= 100 CFU/g	ISO 21527	Spec
Bacillus cereus	<= 100 CFU/g	ISO 7932	Spec
Enterobacteriaceae	<= 100 CFU/g	ISO 21528	Spec
Escherichia coli	Absent in 1 g	ISO 7251	Spec
Escherichia coli O157:H7	Absent in 25 g	ISO 16654	Spec
Salmonella	Absent in 25 g	ISO 6579	Spec

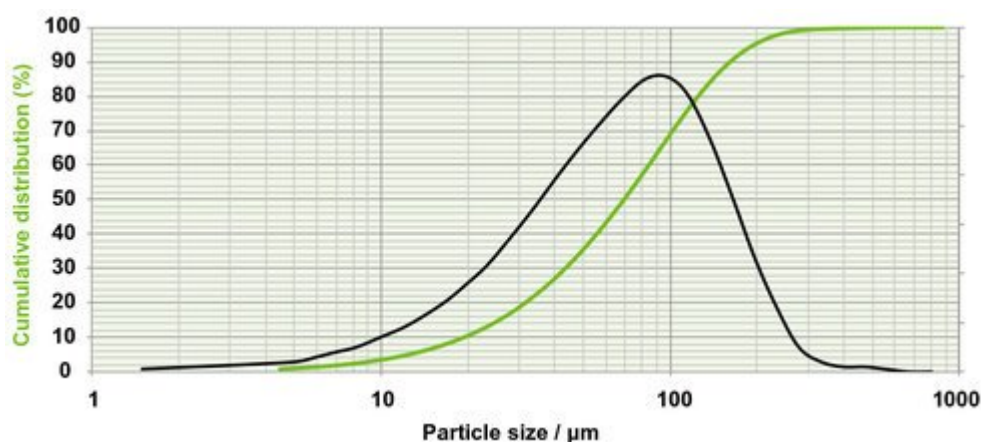
Nutritional Properties

All nutritional values are expressed in the product as such at maximum specified moisture content.

<i>Item</i>	<i>Value per 100 g</i>	<i>Remark</i>	<i>Value type</i>
Energy kcal	370 kcal		Typical
Energy kJ	1565 kJ		Typical
Moisture	8 g		Typical
Protein	0.1 g		Typical
Carbohydrates	92 g		Typical
- Sugars	-	Not present in significant amounts	Typical
Fat	0.05 g		Typical
- Saturates	-	Not present in significant amounts	Typical
- Unsaturates (mono- and poly)	-	Not present in significant amounts	Typical
- Transfats	-	Not present in significant amounts	Typical
Calcium (Ca)	0.035 g		Typical
Chloride (Cl)	0.02 g		Typical
Iron (Fe)	0.0001 g		Typical
Magnesium (Mg)	0.005 g		Typical
Phosphorus (P)	0.08 g		Typical
Potassium (K)	0.07 g		Typical
Sodium (Na)	0.015 g		Typical
Vitamins	-	Not present in significant amounts	Typical

Particle Size Information

Particle Size
Distribution



Food safety and compliance

General food law	Avebe operates in accordance with Regulation (EC) No. 178/2002 (General Food Law). Avebe is a Registered Food Business Operator for manufacturing Food products in accordance with Regulation (EC) No 852/2004.
EU Food status	The ingredient(s) in this product is (are) classified as "not considered to be food additive" (Regulation (EC) no. 1333/2008) and therefore, has (have) no E-number.
E number	No E-number
Codex Alimentarius	The starch meets the requirements of the JECFA monograph on modified starch.
INS number	INS1405
Food Chemical Codex	The starch meets the requirements of the Food Chemical Codex (Food Starch Unmodified) and enzyme preparations.
Food safety certification	Manufactured in GFSI recognized food safety certification facility(ies). FSSC22000 Certificate TAK
HACCP-sheet	Manufactured under the conditions as mentioned in the document: HACCP-sheet
Baby food	This product is not controlled to conform with Baby Food requirements. It is the recipient's responsibility to verify the conformity of the product by making use of the information in this document.
Pharmaceutical Products	This product is not controlled to conform with Pharmaceutical requirements. It is the recipient's responsibility to verify the conformity of the product by making use of the information in this document.

GM, Genetic Modification

Non-GMO source	This product is produced from potatoes from traditional breeding. See identity preservation and testing statement: Starch Potato Agriculture and Genetically Modified cultivation
GM labeling	This product does not have to be labeled as GM according to Regulation (EC) 1830/2003. Non-GMO Raw Materials

Labeling advice

This product is in its available packaging variants not intended for retail sale. Consider the appropriateness of any labelling advice provided by Avebe, having regard to the intended use and local legislation.

Labeling advice EU	May be designated as starch in the ingredient list of the consumer product. To mention potato as botanical origin of the starch is optional.
Labeling advice USA	May be designated as potato starch in the ingredient list of the consumer product.

Allergens

Allergens list	The enclosed list of allergens under surveillance is based on recommendations of the Netherlands Nutrition Centre (LeDa Allergen database) and on EU Regulation 1169/2011/EC and amendments thereof: Hyperlink to allergen list
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Dietary suitability

Halal certificate	HalalCertificate.pdf
Kosher certificate	Kosher_OU
Gluten free	Not based on Cereals containing Gluten as mentioned in REGULATION (EU) No 1169/2011 on the provision of food information to consumers; is naturally free of gluten as referred to in REGULATION (EU) No 828/2014 on the requirements for the provision of information to consumers on the absence or reduced presence of gluten in food and inherently does not contain gluten (21CFR§101.91, B). There is no risk of cross-contamination or any unavoidable presence of gluten. 'Gluten' means a protein fraction from cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains or crossbred varieties (e.g. triticale) and derivatives thereof, to which some persons are intolerant and which is insoluble in water and 0,5 M sodium chloride solution.
Vegan	Suitable for vegan, ovo-vegetarian, lacto-vegetarian and ovo-lacto vegetarian diets.
Animal origin	Not derived from or manufactured with products of animal origin and does not create risks related to TSE, BSE or CJD.

Pesticides, contaminants and substances of concern

Pesticides and contaminants	This product is safe for use in food with reference to Regulation (EC) No 396/2005 and Regulation (EC) no. 1881/2006.
Cyanogenic compounds	This product is not expected to contain cyanogenic compounds in levels exceeding the limits stated in Codex Standard 176 (FAO/WHO Codex Alimentarius).
Glycoalkaloids	Glycoalkaloid residues are removed in the process to <10 mg TGA/100g starch.
Ionizing radiation	Not treated with Ionizing radiation.
Viruses	Not expected to contain viruses, due to the process circumstances and hygiene measures.
Undesirable substances	A list of undesired substances that are not deliberately introduced or not expected to be present is available on request.

Sustainability

Eco-profile	The Eco-profile document is available via the link: EcoprofileMaltodextrins
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Storage and Packaging

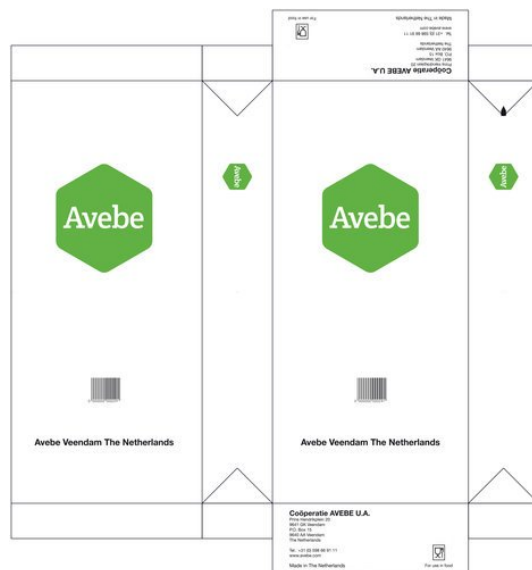
Storage conditions	Store inside, cool and dry, in sound and well closed packaging. Protect from contamination. Do not store or ship together with odorous or toxic substances. Keep the storage time as short as possible, because the moisture content may change.
Shelf life	Best before date of 3 years after the manufacturing date
Food contact compliance	Packaging complies with the US 21CFR part 175, 176 or 177, the German LFGB and the EU Regulations (as amended) 1935/2004/EC, 2023/2006 (GMP) and 10/2011 (Plastics).
Packaging waste	Packaging complies with the essential requirements in Annex II of EU directive 94/62/EC. Avebe contributes to the article 4 arrangements resulting from the Dutch 2014 Packaging Management Decree.
Pallet treatment	All wooden pallets used are treated according to International Plant Protection Conventions (IPPC) Standard ISPM 15 (International Standards for Phytosanitary Measures No. 15 (2009)).

Available packaging and pallet combination

Packaging	Pallet
Sealed multi layer paper bag	Wooden pallet of 100 x 120 cm
Formstable bigbag with discharge spout of 50 cm	Wooden pallet of 104 x 104 cm

Our paper bags are, amongst others, labelled with:

- Product name
- Net weight (W)
- Lot no.(L): ERP generated
- Manufacturing date (M)
- Best before date (BB)



Our sales units are, amongst others, labelled with:

- Article no. AVEBE
- Article name
- Intended use
- Lot no.: ERP generated
- Pallet no.
- EAN no.
- Amount of primary packaging
- Production date
- Best before date
- Net weight
- SSCC code



We trust that this document gives you proper understanding of the subject matters presented. When not superseded by a more recent document, the validity is 3 years after the version date. Please do not hesitate to contact us if you require any further information.



T. Reindorp
Director Avebe QESH

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