



N-DULGE® SAI co-texturiser

N-DULGE® SAI is a speciality maltodextrin refined from waxy maize.

Label Declaration Recommendation

Maltodextrin

Please note the botanical origin of starch only needs to be declared if starch contains gluten.

EU Classification

Food Ingredient

Storage and Handling

Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

Shelf Life

24 months from date of manufacture if stored correctly. Best before dates printed on each bag.

Safety Data

While not regarded as "Hazardous", food starches are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

Chemical and Physical Properties

	Min	Max	Unit
Moisture <i>as packed</i>		15.0	%
pH 9% aqueous suspension	4.0	7.0	-

Physical Appearance

	Typical
Colour	white / creamy
Form	fine powder

Microbiological Limits

	Max	Unit
TVC	10000	cfu / g
Yeast	200	cfu / g
Mould	200	cfu / g
E. coli	negative	per g
Salmonella	negative	per 25g

Additional Information

Contaminants Complies with Regulation (EU) 2023/915

Pesticides Complies with Regulation (EC) 396/2005, as amended

Kosher Certificate Yes

Halal Certificate Yes

Sulfur Dioxide (SO2) typical < 10 ppm

Nutritional Data / 100 g

While this information is typical of the product it should not be considered a specification

	Typical	Unit
Energy	1605	kJ
	378	kcal
Fat	0	g
of which saturates	0	g
Carbohydrates	94.2	g
of which sugar	0	g
Fibre	0	g
Protein	0.2	g
Salt	0.2	g

Heavy Metals

	Typical	Unit
Arsenic	1	ppm
Lead	0.5	ppm
Cadmium	0.1	ppm
Mercury	0.05	ppm

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

Ingredion UK Limited

Ingredion House,
Manchester Green
339 Styal Road
Manchester M22 5LW
England

P: +44 (0) 161 435 3200
F: +44 (0) 161 435 3300

Registered in England No. 07315745

Ingredion Germany GmbH

Grüner Deich 110
20097 Hamburg
Germany

P: +49 (0) 40 23 91 50
F: +49 (0) 40 23 91 51 70

Amtsgericht Hamburg HRB 105432

Ingredion South Africa (Pty) Ltd

Infinity Office Park, Suite 6, Block C,
2 Robin Close, Meyersdal, 1448,
Gauteng
South Africa

P: +27 (0) 11 867 9260
F: +27 (0) 11 867 9271

Registration number 2010/013219/07

Ingredion Middle East Branch

Office 03B Dubai
Dubai Biotechnology and Research Park
Dubai
United Arab Emirates

P: +971 44 53 4288

Kenya Ingredion Holding LLC

5th Floor-Tulip House
Mombasa Road
P.O Box 1952-00606
Nairobi
Kenya

P: +254 20 36 28 000

Rafhan Maize Products Co. Ltd.

Rakh Canal East Road
PO Box 62
Faisalabad 38060
Punjab
Pakistan

P: 92-41-854-0121
F: 92-41-871-1016