

**MERIZET™ 100**

1010010010457, 1010010011021, 1010010012359, 1010010012345,  
 1010010010446, 1010010010724, 1010010010723, 1010010010700,  
 1010010011099, 1010010010499, 1010010012420, 1010010012400,  
 1010010011024, 1010010011023, 1010010012620, 1010010012619,  
 1010010012600, 1010010012300, 1010010011820, 1010010011800,  
 1010010011620, 1010010011610, 1010010011600, 1010010010424,  
 1010010010423, 1010010010421, 1010010010414, 1010010010411,  
 1010010010400, 1010010011000, 1010010010600, 10100100,  
 1010010012320

**Product Description:** This product is a native maize food starch. It appears as a white fine powder with neutral odour and taste.

**Appearance:** Powder

**Color:** White

**Odor:** Bland

**Quality Inspection Plan (Official Specification Values)**

Parameter	Target	Range/ Attribute	Unit	Method
Moisture		11.00 - 14.00	%	Oven - A0103 (Ref. ISO 1666)
Ash		<= 0.15	%	Muffle oven - A0702 (Ref. ISO 3593)
Protein (Nx6.25)		<= 0.40	%/cp	Kjeldahl - A0401 (Ref. ISO 3188)
pH		4.50 - 7.00		pH - A0923
Peak viscosity		>= 450.00	BU	Brabender - A1407
Viscosity at 95°C after 10 min.		>= 300.00	BU	Brabender - A1407
SO <sub>2</sub>		<= 10.00	mg/kg	Iodine titration - A0904
Black specks		<= 5	mg/kg	BLACK SPECKS - Visual - A0601
Total mesophylic count		<= 7500	n/g	TOTAL MESOPH. COUNT A1920(Ref. ISO 4833)
Yeasts		<= 150	n/g	Colony count technique.Ref ISO 21527-2:2
Moulds		<= 150	n/g	Colony count technique.Ref ISO 21527-2:2
Coliforms		<= 10	n/g	COLIFORMS & E.COLI A1927 (Ref. ISO 4831)
E. coli ( n/g)		absent		COLIFORMS & E.COLI A1927 (Ref. ISO 4831)
Salmonella (n/25g)		absent		Qualitative test - A1930 (Ref. ISO 6579)

## Ingredient Statement

Starch

## Regulatory Status

Compliance Statement:

- This product complies with the requirements of EU Directives and Regulations in force on foods and food ingredients. Prospective purchasers are advised to conduct their own tests, studies and regulatory review to determine the fitness of products for their particular purposes, product claims or specific application.

## Country of Manufacture

Country of Manufacture: The Netherlands, Slovakia

## Kosher Status

Certified Kosher: YES

Certified Kosher for Passover: NO

The above-mentioned product or its components is certified Kosher by:

- London Beth Din Kashrut Division (KLBD)

## Halal Status

Certified Halal: YES

## Vegetarian Status

Vegetarian: Suitable

Vegan: Suitable

Ovo-Vegetarian: Suitable

Lacto-Vegetarian: Suitable

Lacto-Ovo-Vegetarian: Suitable

## Presence of Allergens

If present in this product, allergens will be denoted as "Present" in the table below.

Allergen	Status
Crustacean Shellfish	Absent
Mollusk/Mollusc	Absent
Fish	Absent
Egg	Absent
Milk (including Lactose)	Absent
Peanut	Absent
Soybean	Absent
Wheat	Absent
Gluten containing grains: Wheat, rye, barley, oats, spelt,	Absent

kamut, triticale, and products thereof	
Seeds, Sesame	Absent
Celery/Celeriac	Absent
Mustard	Absent
Lupin/Lupine	Absent
Tree Nuts	Absent
Buckwheat	Absent
Bee Pollen/Propolis	Absent
Royal Jelly	Absent
Pork	Absent
Peach	Absent
Tomato	Absent
Latex (Natural)	Absent
Sulphur Dioxide and Sulphite > 10 ppm (mg/kg)	Absent

This allergen declaration complies with pertinent regulations in countries where this product is manufactured and sold. It pertains to the listed allergen and products thereof, as allowed by applicable local regulations. Consult with your company regulatory experts regarding allowed exceptions.

#### Additional allergen information:

Although all reasonable care has been taken in managing allergen risk, the above statement should not be considered as a guarantee or claim of "free of...".

### GMO Status

This material is considered not genetically modified/engineered.

For additional information regarding the GM status of the above-mentioned product, please refer to the Product Information Sheet.

### Storage Conditions

Container	Storage Temperature	Storage conditions to achieve maximum shelf life
Bag, Bulk, Super Sack		Dry and clean area, away from odorous materials.

### Shelf Life

Package	Shelf Life	Sulfur Dioxide and Sulfite Level
Bag, Bulk, Super Sack	730 Days	< 10 ppm

### Organic Statement

Certified for Organic Labeling: No

For more information please consult the Product Information Sheet for MERIZET™ 100

### Nutritional Statement

Nutritional Information	Nutrients Per 100 Grams
Energy	1.513 kj
Calories	356 kcal
Total Fat	0,6 g
Saturated Fat	0 g
Carbohydrate	87,5 g
Protein	0,45 g
Salt	0,18 g

## Supplier Information

**jan gevers**

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BTW BE 0403.772.396 RPR Turnhout

## Disclaimer

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**Product Information Sheet**  
**MERIZET™ 100**  
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## 1. Supplier Information

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Main Phone:

Main Fax:

## 2. Emergency Contacts

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## 3. Product Information

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<b>Common Name:</b>	Native maize starch
<b>Material Number:</b>	10100100
<b>Specification Number:</b>	300000000000
<b>CAS Number:</b>	9005-25-8
<b>EINECS Number:</b>	232-679-6
<b>21 CFR References:</b>	

<b>Food Grade:</b>	Yes
<b>Appearance:</b>	Powder
<b>Color:</b>	White
<b>Odor:</b>	Bland

## 4. Regulatory Status

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- This product complies with the requirements of EU Directives and Regulations in force on foods and food ingredients. Prospective purchasers are advised to conduct their own tests, studies and regulatory review to determine the fitness of the product for their particular purposes, product claims or specific application.

## 5. Ingredient Statement

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Starch

## 6. Quality Documents

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Quality documents (Specification and SDS) available upon Request.

## 7. Kosher/Halal Status

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- Certified Halal: YES
- Certified Kosher: YES
- Certified Kosher for Passover: NO

The above-mentioned product or its components is certified Kosher by:

- London Beth Din Kashrut Division (KLBD)

## 8. Allergen Status

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If intentionally present in this product, allergens will be denoted as "Present" in the table below.:

Allergen	Status
	Absent

This allergen declaration complies with pertinent regulations in countries where this product is manufactured and sold. It pertains to the listed allergen and products thereof, as allowed by applicable local regulations. Consult with your company regulatory experts regarding allowed exceptions.

Additional allergen information:

- Although all reasonable care has been taken in managing allergen risk, the above statement should not be considered as a guarantee or claim of "free of...".

## 9. Sulfur Dioxide and Sulfite Level

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The sulfur dioxide and sulfite level for above-mentioned product or its components is:

<u>Package</u>	<u>Sulfur Dioxide and Sulfite Level</u>
Bag, Bulk, Super Sack	< 10 ppm

## 10. Gluten Status

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Either no gluten-containing grains (or products thereof) are present or the gluten-containing grain has been specially processed to remove gluten to < 20 ppm.

## 11. GMO Statement

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The producer certifies that the above mentioned product is produced from non GMO sources therefore it is not considered to be genetically modified organisms under EC regulations 1829 and 1830/2003.

## **12. Irradiation, ETO and Sewage Sludge**

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The above-mentioned product or its components have not been produced and handled with the use of:

1. treatment with ionizing radiation
2. exposure to ethylene oxide
3. sewage or sludge.

## **13. Organic Statement**

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- Products manufactured at this production facility are not designated as Organic.

## **14. Diet Suitability**

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Vegetarian: Suitable

Vegan: Suitable

Ovo-Vegetarian: Suitable

Lacto-Vegetarian: Suitable

Lacto-Ovo-Vegetarian: Suitable

## **15. Bovine Spongiform Encephalopathies (BSE)/Transmissible Spongiform Encephalopathies (TSE)**

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1. This product does not contain ingredients of animal origin.
2. If processing aids are contained in this product, the processing aids are not derived from animal origins.
3. Prior to the manufacture of this product, no ingredients of animal origin are present in equipment.

## **16. Sudan I – IV Dyes Content**

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- The above-mentioned product or its components do not contain Sudan azo dyes (this includes Sudan I, Sudan II, Sudan III and Sudan IV, which is also known as scarlet red).

## **17. Country of Manufacture**

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The above-mentioned product or its components is manufactured in the following country: The Netherlands, Slovakia

## **18. Shelf Life**

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The expected shelf life for the product based on being stored under the proper storage conditions:

<u>Package</u>	<u>Shelf Life</u>
Bag, Bulk, Super Sack	730 Days

## **19. Transportation Information/Storage Conditions**

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<u>Container</u>	<u>Storage Temperature</u>	<u>Storage conditions to achieve maximum shelf life</u>
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Bag, Bulk, Super Sack

Dry and clean area, away from odorous materials.

## **20. Lot Code Explanation**

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### Batch Numbering Scheme:

PPYYMNNNNN

PP - Plant ID

YY - Last two digits of the year

M - Month (A, B, C, D, E, F, G, H, I, J, K, L for Jan - Dec)

NNNNN - Plant related sequential number

Example: KO18G91130

KO - Plant ID for T. Netherlands

18 - Last two digits of the year (2018)

G - Month, July

91130 - Plant related sequential number

## **21. Certificate of Analysis**

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- Certificates of Analysis are available upon request.

## **22. Current Good Manufacturing Practices (CGMP)**

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- The process used for the production of this product is operated based on the producer's procedures, quality guidelines, HACCP programs and Good Manufacturing Practices. This operation complies with the FDA Good Manufacturing Practices detailed in 21 CFR 117 for Food Manufacturers, and those referenced in the European Commission Regulation (EC) No. 852/2004 on hygiene of foodstuff.

## **23. Guarantee (Continuing)**

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- Available upon request.

## **24. HACCP/Flowchart**

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- Available upon request.

## **25. Audit Information**

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- Third Party audits are performed annually at production locations. Information available upon request.

## **26. Emergency/Recall Procedures**

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- Please be assured that the producer has a written Recall Procedure. In the event of an actual recall, they will notify all customers who have received affected product. Mock Recalls are conducted at least annually.

## **27. Bioterrorism**

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- The producer is in compliance with 21 CFR Part 1-Registration of Food Facilities, and Maintenance and Inspection of Records for Foods, under Public Health Security and Bioterrorism Preparedness and Response Act of 2002. Due to concerns with security, our legal department limits giving out the plant number unless there is an imperative border crossing issue.

## **28. Pest Control**

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- The producer employs outside contractors to provide routine pest control service.

## **29. Pesticides**

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- The producer has an ongoing pesticide monitoring program.

## **30. Proposition 65**

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- The State of California enacted the Safe Drinking Water and Toxic Enforcement Act of 1986 ("Proposition 65"), which "prohibits any person in the course of doing business from knowingly and intentionally exposing any individual to a chemical known to the State of California to cause cancer or reproductive toxicity without first giving clear and reasonable warning to such individuals." In our effort to satisfy the requirements of this law, independent laboratory analyses were obtained for those products which we manufacture or formulate for sale to you. The results of this analysis confirmed that there are no chemicals regulated under Proposition 65, other than naturally occurring chemicals, detectable in our products using standard analytical methods.