



NEW ZEALAND STARCH

TECHNICAL INFORMATION SHEET

Issued: MAY 2018
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Ref No: TDI-320-10

AVONDEX 10

PRODUCT DESCRIPTION

AVONDEX 10 is a low DE maltodextrin produced by the controlled hydrolysis of maize starch.

CHARACTERISTICS

AVONDEX 10 is a white free-flowing powder with low sweetness, bland taste and low hygroscopicity. It is readily dispersible and soluble in cold water.

APPLICATIONS

AVONDEX 10 is recommended for use as a carrier in spray dried products, dry mixes, beverages, confections, frozen foods, non-dairy products and pharmaceutical products.

STORAGE & HANDLING

Store in a clean, dry, well-ventilated warehouse at ambient temperature, away from odorous materials. Best before dates are printed on each bag. For stock control purposes, a shelf-life of 24 months is specified.

LABELLING

Where required recommended labelling is MALTODEXTRIN; however please check local food labelling requirements to ensure compliance.

ALLERGEN STATUS

AVONDEX 10 is made from maize starch. AVONDEX 10 contains < 10mg/kg of sulphur dioxide and is free from other known allergens.

KOSHER/HALAL STATUS

AVONDEX 10 is awarded Halal Accreditation by the Indonesian Council of Ulama. AVONDEX 10 is awarded Kosher and Pareve certification by the Rabbinical Council of California.

GMO STATUS

AVONDEX 10 does not require labelling as a genetically modified food in accordance with Food Standard 1.5.2 - Foods produced using gene technology (FSANZ).

COUNTRY OF ORIGIN

AVONDEX 10 is made in China.

PACKAGING

Available in 25 kg sealed moisture barrier, multiwall paper bags.

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PROPERTIES

Moisture	5% max.
Dextrose Equivalent	8.0 – 10.0
pH	4.5 – 5.5
Sulphur Dioxide	< 10 mg/kg
Ash	< 0.1%
Taste and Odour	Pass
Foreign material (Black specks)	Nil
Solubility, %	≥98
Heavy Metals, ppm	≤1
Arsenic	≤0.5
Protein (N x 6.25), %	≤0.1
Apparent Starch	Pass

MICROBIOLOGICAL PROPERTIES

Total Plate Count	100 col/g max
Yeasts	50 col/g max
Mould	50 col/g max
E. Coli	30 col /100g max.
Coliforms	30 col /100g max
Salmonella	Not detected in 25g

TYPICAL NUTRITIONAL ANALYSIS

(Values expressed as g per 100g of product on an as is basis unless otherwise specified)

Water	5
Energy value	1600 kj
Protein	0.1
Carbohydrates (total)	95
Sugars	6
Dietary fibre	0
Fat (total)	0
Fat - saturated	0
Fat – monounsat.	0
Fat – polyunsat.	0
Ash	0.1
Sodium	10 mg
Potassium	5 mg

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