

NUTRITION INFORMATION

MERISORB 200

Parameter	Unit		Value
Dry matter	%	M	99,8
Moisture	%	C	0,2
Water activity	-	C	NM
Energy value	kJ	C	998
Energy value	kcal	C	239
Protein	g	M	<0,15
Carbohydrate	g	M	99,8
of which			
sugars	g	C	0
<i>dextrose</i>	g	L	0
<i>fructose</i>	g	L	0
<i>maltose</i>	g	L	0
<i>sucrose</i>	g	L	0
polyols	g	M	99,8
starch	g	M	0
Fibre	mg	L	0
Fat	g	L	0
of which			
saturates	g	L	NM
mono-unsaturates	g	L	NM
polyunsaturates	g	L	NM
cholesterol	g	L	NM
transfatty acids	g	L	NM
Minerals			
sodium	mg	M	<10
salt	mg	C	<25
calcium	mg	M	<10
chloride	mg	M	NM
phosphorus	mg	M	<10
potassium	mg	M	<10
iron	mg	M	<0,5
magnesium	mg	M	<10
zinc	mg	M	<2
copper	mg	M	<4
manganese	mg	M	NM
fluoride	mg	M	<1
selenium	µg	M	NM
chromium	µg	M	NM
molybdenum	µg	M	NM
iodine	µg	M	NM

Parameter	Unit		Value
Vitamins			
vitamin A	µg	L	NM
vitamin C	mg	L	NM
vitamin D	µg	L	NM
vitamin E	mg	L	NM
vitamin K	µg	L	NM
thiamin	mg	L	NM
riboflavin	mg	L	NM
niacin	mg	L	NM
vitamin B6	mg	L	NM
folic acid	µg	L	NM
vitamin B12	µg	L	NM
biotin	µg	L	NM
pantothenic acid	mg	L	NM

Conversion factors for the calculation of energy listed in Annex XIV of the Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers:

carbohydrates (except polyols)	4,0	kcal/g	17,0	kJ/g
polyols	2,4	kcal/g	10	kJ/g
protein	4,0	kcal/g	17,0	kJ/g
fat	9	kcal/g	37	kJ/g
fibre	2,0	kcal/g	8,0	kJ/g
alcohol	7	kcal/g	29	kJ/g

Note:

Values are expressed in 100g commercial product.
The values reported are typical values.

NA Not applicable
C Calculated
M Measured
L Literature
NM Not measured
ND Not detectable

The above information was provided for the sole product(s) described in this document, as an indication only and in application of the regulation(s) in force, our knowledge and our experience to date. No warranty of any kind, expressed or implied, direct or indirect, is given and no liability of any kind whatsoever can be held against Tereos Starch & Sweeteners Europe hereunder.



Statement : Product Data Sheet

Product(s) : Polyols- Maltilite, Maltilite P, Meritol, Merisorb (from maize and wheat origins) ("Product (s)")
GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 1 of 14

This document is valid without signature. It will not be automatically resent after revision but could be upon customer request.

This document applies to the following products (referred to as "Polyols" or the "Product(s)" in this document): Maltilite, Maltilite P, Meritol and Merisorb.

1. GENERAL PRODUCT INFORMATION

1.1. Product definition

Purity criteria: The Products fulfil the definition and purity criteria, which are set out in Commission Regulation (EU) No 231/2012 of 9 March 2012 as amended.

Food Chemicals Codex monographs (FCC-version 12) are available for "sorbitol" "sorbitol solution", "non crystallizing sorbitol solution", "maltitol", maltitol solution" and "hydrogenated starch hydrolysate".

Provisions for use: The use of polyols in food applications is regulated Regulation (EC) 1333/2008 on food additives, which entered into force on 20 January 2009: its Annex II that provides the Union list of approved food additives and their conditions of use is established by Regulation (EU) 1129/2011 that applies since 1 June 2013.

Labelling:

Polyols are labelled on the food packages. Detailed rules on labelling of additives in foodstuffs and on additives sold as such to food producers and consumers are laid down in Regulation (EC) 1333/2008 on food additives and in Regulation (EU) 1169/2011 on the provision of food information to consumers that applies from 13 December 2014.

Foods containing more than 10% added polyols should also bear the following statement: "excessive consumption may produce laxative effects". Annex II of in Regulation (EU) 1169/2011 establishes a list of food ingredients which must be indicated on the label of foodstuffs as they are likely to cause adverse reactions in susceptible individuals: polyols obtained from wheat-based glucose syrups do not have to be labelled with reference to their wheat origin, because wheat based glucose-syrups and products thereof are also excluded from allergen labelling.

The energy value used in current EU law for labelling purposes gives polyols the energy value of 2.4 kcal/g, as laid down in Annex XIV of Regulation (EU) 1169/2011.

Information can be found on the European Association of Polyols Producer: <http://polyols-eu.org/legislation/>

1.2. Product Portfolio

Commercial Name	Tereos Code	Description
Meritol (Meritol 120, Meritol 121, Meritol 125, Meritol 130)	U1	Crystallizing sorbitol syrup
Meritol (Meritol 160, Meritol 161)	U1	Non-crystallizing sorbitol syrup
Merisorb (Merisorb 200, Merisorb 300)	U2	Sorbitol powder
Maltilite P (Maltilite P 200, Maltilite P 300, Maltilite P 700)	U3	Maltitol powder
Maltilite (Maltilite 5575, Maltilite 5580, Maltilite 5585)	U4	Maltitol syrup

2. MANUFACTURING SITES

The Tereos Starch & Sweeteners Europe Product(s) is marketed by Tereos Starch & Sweeteners Belgium NV, Burchtstraat 10, B - 9300 Aalst. Phone: +32 (0) 53 73 33 33 - Fax: +32 (0) 53 73 30 33



Statement : Product Data Sheet

Product(s) : Polyols- Maltitol, Maltitol P, Meritol, Merisorb (from maize and wheat origins) ("Product (s)")

GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 2 of 14

2.1. Overview manufacturing sites

Processed Raw materials	Marckolsheim (France)	Nesle (France)
Wheat	X	X
Maize	X	

	Marckolsheim (France)	Nesle (France)
Meritol (Meritol 120, Meritol 121, Meritol 125, Meritol 130)		X
Meritol (Meritol 160, Meritol 161)	X	X
Merisorb (Merisorb 200, Merisorb 300)		X
Maltitol P (Maltitol P 200, Maltitol P 300, Maltitol P 700)		X
Maltitol (Maltitol 5575, Maltitol 5580, Maltitol 5585)	X	

2.2. Manufacturing sites information

Manufacturing site	Certificates
Tereos Starch & Sweeteners Europe SAS 46, rue de Nesle F – 80190 MESNIL SAINT NICAISE Phone : +33 (0)3 22 87 76 76	ISO 9001 FSSC22000 ISO 50001 Halal Kosher
Tereos Starch & Sweeteners Europe SAS Z.I et Portuaire F - 67390 MARCKOLSHEIM Phone: +33 (0)3 88 58 60 60	ISO 9001 FSSC22000 ISO 50001 IP-certified for maize Halal Kosher

3. PRODUCT INFORMATION

3.1. Product identification

Commercial Name	Customs tariff number	CAS number	EINECS/ELINCS EC number	Food Additives E number ⁽¹⁾	INCI name ⁽²⁾
Meritol 120-121-125-130	2905441100	50-70-4	200-061-5	E420(ii)	Sorbitol
Meritol 160-161	3824601900	68425-17-2	270-337-8	E420(ii)	Hydrogenated starch hydrolysate
		1259528-21-6	200-061-5	E420(ii)	Sorbitol
Merisorb 200-300	2905449900	50-70-4	200-061-5	E420(i)	Sorbitol
Maltitol P 200-300-700	2940000080	585-88-6	209-567-0	E965(i)	Maltitol
Maltitol 5575-5580-5585	3824999299	68425-17-2	270-337-8	E965(ii)	Hydrogenated starch hydrolysate

- (1) According to Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council EU
- (2) INCI (International Nomenclature for Cosmetic Ingredients), Regulation EU n°1223/2009.
CosIng ingredients data base: https://ec.europa.eu/growth/sectors/cosmetics/cosing_en



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GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 3 of 14

For liquid sorbitol non crystallizing, there are 2 possible CAS numbers, thus 2 possible INCI names:

- INCI Name is related to CAS [68425-17-2]: hydrogenated starch hydrolysate
- or INCI Name related to CAS [1259528-21-6]: sorbitol

3.2. Product composition

Commercial name	Product name ⁽³⁾	% of commercial product
Meritol	Sorbitol Syrup or E420(ii)	100
Merisorb	Sorbitol or E420(i)	100
Maltilite P	Maltitol or E965(i)	100
Maltilite	Maltitol Syrup or E965(ii)	100

- (3) According to Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers

3.3. Product characteristics

The following information is indicated on the product specification:

- Product description
- Physicochemical and microbiological characteristics
- Recommended storage conditions
- Shelf life: it is printed on the packaging and/or reported on the certificate of analysis or transport documents. The shelf life is specified as a 'best-before' date rather than a 'use by' date. It is defined as the minimum shelf life period after the product has been put into its final packaging.
- Sensory information
- Labelling

3.4. Remaining shelf life

The Product(s) has a remaining shelf life of minimum 100 days when leaving Tereos Starch & Sweeteners Europe facilities.

3.5. Nutritional information

A Nutritional Information Sheet is available upon request.

3.6. Origin information

Origin of raw materials

Tereos Starch & Sweeteners Europe uses wheat, maize and potato as raw material to produce the Product(s). Following the nature of its sourcing strategy Tereos Starch & Sweeteners Europe is not able to commit to a specific geographic origin for its sourced raw materials, while operating on European and global level for the purchase of its raw materials. It is the policy of Tereos Starch & Sweeteners Europe to preferentially use locally grown raw materials. Raw materials are imported when there is no or not enough locally grown raw materials available.

Origin of the Product(s):

The « country of origin » of the Tereos Starch & Sweeteners Europe Product(s) is related to the country of manufacture of the Product(s) by Tereos Starch & Sweeteners Europe. This information is printed on the invoice linked to the delivery of the Product(s) shipped and it is based on applicable rules and regulations for defining the country of origin. Tereos Starch & Sweeteners Europe kindly remarks there is no relation between the country of origin of the Tereos Starch & Sweeteners Europe Product(s) and the geographical origin or country from which Tereos Starch & Sweeteners Europe sourced the raw materials to produce such Product(s).

3.7. Production process

3.7.1. Process flow

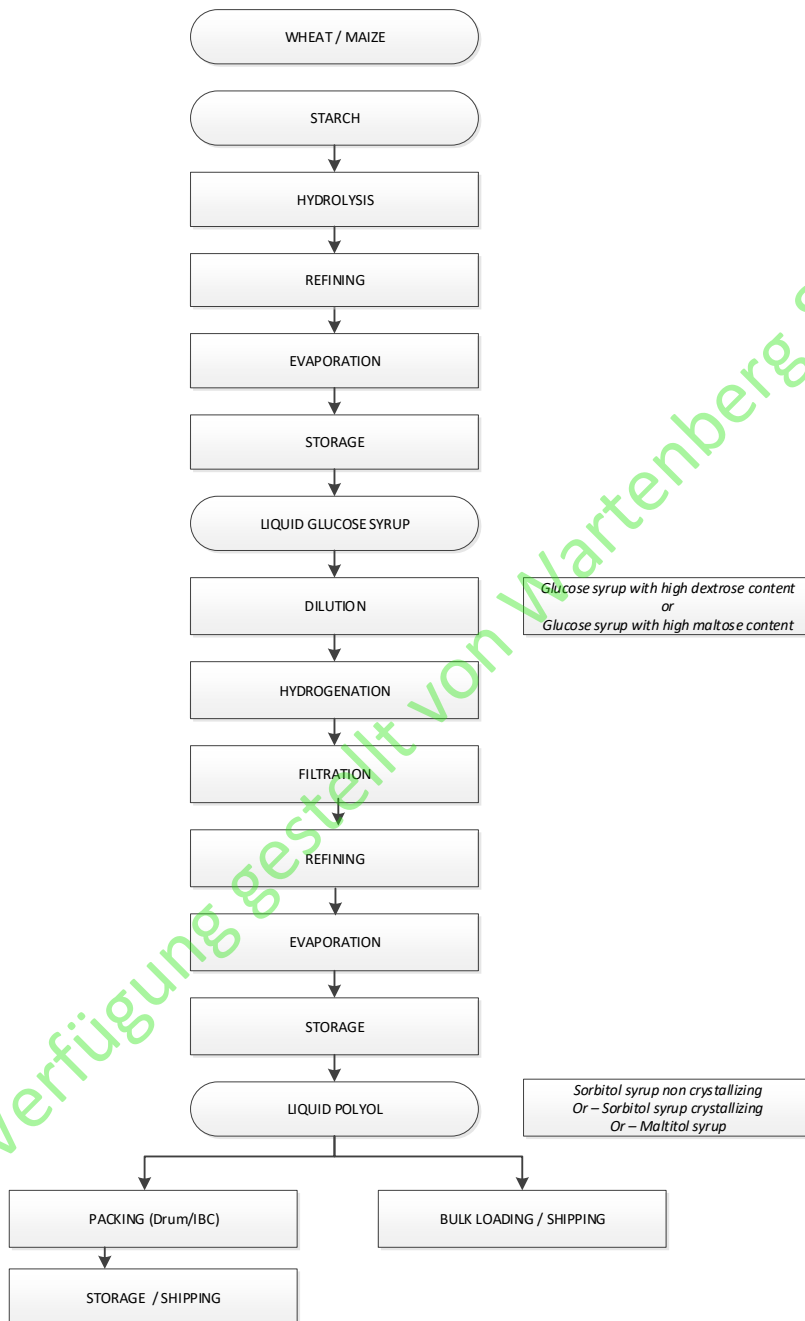


Statement : Product Data Sheet

Product(s) : Polyols- Maltilite, Maltilite P, Meritol, Merisorb (from maize and wheat origins) ("Product (s)")

GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 4 of 14

Liquid polyols: Meritol 120, 121, 125, 130, 160, 161 and Maltilite 5575, 5580, 5585



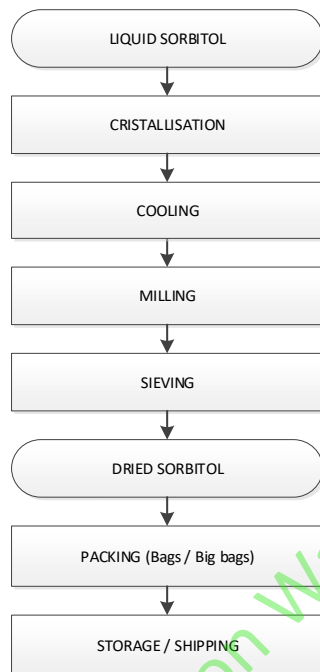


Statement : Product Data Sheet

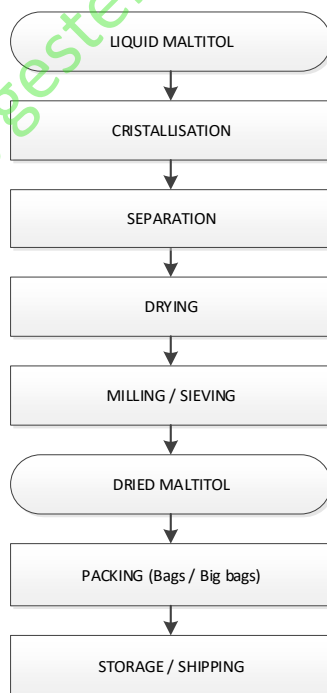
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GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 5 of 14

Dried sorbitol: Merisorb 200, Merisorb 300



Dried maltitol: Maltilite P200, Maltilite P300, Maltilite P700





Statement : Product Data Sheet

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GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 6 of 14

3.8. Processing aids

3.8.1. SO₂

SO₂ may be used as a processing aid at different steps of the production processes:

- Maize based polyols: SO₂ is added during the wet milling process to allow effective starch separation. It acts in the breakdown of the protein matrix of the corn kernels in which the starch granules are embedded.
- SO₂ is added to the starch milk for its bacteriostatic and anti-oxidizing effects.

The SO₂ content in polyols is reduced to ≤10mg/kg by the refining processes and carries no further function in the Product(s).

3.8.2. Enzymes

Enzymes are used at different stages of the Product(s). Refining is however conducted in such a way that no residual enzyme or enzyme activity can be found in the Product(s).

3.8.2.1. Compliance to EU food enzyme regulation

Regulation (EC) 1332/2008 of 16 December 2008 lays down rules on food enzymes used in food and aims to establish a union List of authorized food enzymes.

As a food business operator using food enzymes, Tereos Starch & Sweeteners Europe closely monitors the regulatory status of the food enzymes used in its processes with both relevant trade associations and enzymes suppliers.

Tereos Starch & Sweeteners Europe aims to ensure that enzymes suppliers have or will submit to European Food Safety Authority ("EFSA") an application as requested in Regulation (EC) 1332/2008, in order for the enzymes and their uses to be included in the union list in due time.

Until the EU list of food enzymes is published, the national rules on the marketing and use of food enzymes and food produced with food enzymes continues to apply in EU countries

3.8.2.2. GMO status & labelling

Tereos Starch & Sweeteners Europe products and their ingredients do not contain or consist of a GMO nor are they produced by means of a GMO. However, the enzymes used in starch processing are generated using production strains/microorganisms which have been genetically modified. These enzymes, which have been used for many years already, are produced by the enzyme supplier under well-controlled conditions in closed fermentation tanks. After fermentation, the enzymes are separated from the production strain, purified and mixed with inert diluents for stabilization. Due to these different separation processes no microorganism is present in the final enzyme product and contamination in the final product is completely avoided.

As enzymes are considered starch processing aids, they do not fall within the scope of Regulation (EU) n°1829/2003 on GM Food and Feed, and no GM labelling is required on the final food for processing aids used in food production.

4. REGULATORY INFORMATION

4.1. Compliance to European Food Regulations

The Product(s) complies with the food regulations in force of the European Community and of the country of manufacturing site where existing, including but not limited to:

- Regulation (EU) n°178/2002 of the European parliament and of the council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
- Regulation (EU) n°853/2004 of 29 April 2004 as amended on the hygiene of foodstuff.
- Regulation (EU) n°1169/2011 as amended on food information to the consumers. Note that when more than 10% of polyols is present in the final product, a special note has to be added to the label: 'Excessive consumption may produce laxative effects.'
- Regulation (EU) n°1332/2008 of 16 December 2008 as amended on food enzymes.
- Regulation (EU) n°1881/2006 of 19 December 2006 as amended setting maximum levels for certain contaminants in foodstuffs.
- Regulation (EU) n°396/2005 of 23 February 2005 as amended on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.
- Regulation (EU) n°2015/2283 of 25 November 2015 as amended on novel foods, for which the polyols do not fall under the definition of Engineered nanomaterial.
- Regulation (EU) n°231/2012 on specifications for food additives included definitions for sorbitol (powder, syrup) and maltitol (powder, syrup).

4.2. Genetically Modified Organisms status

Tereos Starch & Sweeteners Europe Product(s) derived from maize, wheat or potato, complies with the conditions specified in Regulations (EC) 1829/2003 on genetically modified food and feed and (EC) 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms, for which no additional specific labelling and traceability requirements apply.



Statement : Product Data Sheet

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GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 7 of 14

Question	Yes/No	Comments
Are the polyols being produced using soya and/or maize as raw material?	Yes	Maize can be used as raw material
Are the polyols being produced using genetically modified crops?	No	
Is there any non-GMO policy for purchasing of Raw materials?	Yes	Tereos Starch & Sweeteners Europe has a non-GMO purchasing policy implemented
Do the polyols or an ingredient of the product contain and/or consist of a GMO? ⁽¹⁾	No	
Are the polyols, ingredients, or processing aid produced using a GMO or a GMO derivative? ⁽¹⁾	Yes	Enzymes
Is GMO monitoring (analysis) performed?	Yes (maize)	For maize, a monitoring, sampling, and analysis programme is in place for incoming maize based on the risk assessment. Systematic pre-sampling and PCR screening is conducted to confirm the non-GM character of the corn when maize suppliers are not participating in third party Non-GMO certification schemes. <i>For wheat and wheat-based products analysis are not performed as there is no GM wheat available on the market in Europe</i>
Which measures had been taken to assure the absence of GMO and avoid cross contamination?		Covered by risk assessment in HACCP study Non-GMO IP Supply Chain standard VALID-IT Non-GM protocol

(1) Adventitious or technically unavoidable presence of GMO in a proportion no higher than 0.9% of a food or feed or one of its components are not considered here.

4.3. Food Packaging Declaration

Tereos Starch & Sweeteners Europe hereby declares that for the Product(s), the packaging is in accordance with below listed regulations for food contact materials:

- Regulation (EU) n°1935/2004 as amended, on materials and articles intended to come into contact with food and repealing Directive 80/590/EEC and 89/109/EEC.
- Regulation (EU) n°10/2011 of 14 January 2011 as amended, on plastic materials and articles intended to come into contact with food, also called PIM (Plastic Implementation Measures), and repealing Directive 2002/72/EC.
- Regulation (EU) n°2023/2006 of 22 December 2006 as amended, on good manufacturing practice for materials and articles intended to come into contact with food.

4.4. REACH regulation – CLP regulation – MSDS documents

Tereos Starch & Sweeteners Europe provides hereby information with regards to the implementation of the requirements as laid down in the following Regulations:

- REACH regulation (EU) n°1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH);
- CLP regulation (EU) n°1272/2008 on classification, labelling and packaging of substances and mixtures.

As a manufacturer and downstream user, Tereos Starch & Sweeteners Europe is supporting the objectives of these legislations, is committed to meet the legal obligations, and will continue cooperation with all stakeholders, ensuring the availability of its products in the market.

Regarding the use of the Product(s) in food, feed stuffs and medicinal products, these are exempted from registration under REACH.

Regarding the use of the Product(s) in other applications (industrial, cosmetics), the compliance status of the Tereos Starch & Sweeteners Europe polyols is described as follows:

- Only Sorbitol (in crystalline form) is included in annex IV of the REACH Regulation as a product that causes minimum risk because of its intrinsic properties, and polyols with CAS number 50-70-4 (Crystallizing Sorbitol Syrup and Sorbitol Powder) are therefore exempted from registration under REACH. The other polyols in this product portfolio fall under REACH.
- Tereos Starch & Sweeteners Europe therefore ensured the registration of Liquid sorbitol (MERITOL) and Liquid maltitol (MALTILITE) covered by CAS number 68425-17-2 and CAS number 1259528-21-6. The official REACH registration number for Tereos Starch & Sweeteners Europe SAS= 01-2119493576-23-0003
- These products do not fulfill the classification criteria according to the CLP regulation and are considered as non-hazardous. There is no need to change their labels and packaging.
- Based on the best of our today knowledge, the MSDS documents for REACH-registration relevant products have been updated and aligned to the comprehensive requirements of the REACH and CLP regulations. The respective REACH registration numbers, where relevant, are mentioned on the MSDS documents



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GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 8 of 14

4.5. REACH- Substances of Very High Concern (SVHC)

Tereos Starch & Sweeteners Europe hereby confirms that none of the polyols meet the criteria of article 57 of REACH regulation (EU) n°1907/2006 as amended relating to 'Substances of Very High Concern'.

In addition, the European Chemicals Agency (ECHA) updates on a regular basis, the candidate list of substances of very high concern for authorization, in the framework of REACH.

To the best of its knowledge, Tereos Starch & Sweeteners Europe hereby confirms that none of the polyols is on the last updated candidate list of SVHC, nor contains such substances at a concentration above 0.1%.

4.6. General Recognized as Safe (GRAS)

Sorbitol (Meritol, Merisorb) is generally recognized as safe (GRAS) under US CFR part 21 chapter 184.1835.

Maltitol (Maltitol and Maltitol P) is not listed in GRAS related chapters of US CFR. However, the lists given in these sections are not exhaustive at all as stated in US CFR part 21 chapter 170.30.

4.7. No animal testing (Regulation (EU) n°1223/2009 of the European Parliament and of the council of the 30 November 2009 on cosmetic products as amended.)

The Cosmetics Regulation prohibits the placing on the market of cosmetic products, or products containing ingredients, which have been tested on animals to meet the requirements of that Cosmetic Regulation using a method other than a validated alternative method.

The animal testing ban set out in the Cosmetic Regulation consists of several separate prohibitions regarding the testing ban and the marketing ban which came fully in force in March 2013, to support research and innovation in the area while promoting animal welfare worldwide.

Tereos Starch & Sweeteners Europe complies with these requirements which are in line with 2013's European Commission communication on the animal testing and marketing ban and on the state of play in relation to alternative methods in the field of cosmetics (European Commission, 2013).

4.8. Status with regards to the Regulation (EU) n°1223/2009 of the European Parliament and of the council of the 30 November 2009 on cosmetic products as amended.

The Regulation (EC) N° 1223/2009 of the European parliament and of the council of the 30 November 2009 on cosmetic products (as amended) applies to cosmetic finished products.

Tereos Starch & Sweeteners Europe, confirm that the Concerned Product(s) is neither a cosmetic product nor listed in:

- Annex II: List of substances prohibited in cosmetics products,
- Annex III: List of substances which cosmetic products must not contain, except subject to the restrictions laid down in list of allowed ingredients with restrictive conditions of use:

- o Annex IV: List of colorants allowed in cosmetic products,
- o Annex V: List of preservatives allowed in cosmetic products,

- o Annex VI: List of UV-filters allowed in cosmetic products of the Regulation (EC) N° 1223/2009 of the European parliament and of the council of the 30 November 2009 on cosmetic products

4.9. World Anti-Doping Agency (WADA) - Prohibited list

Since 2004, the World Anti-Doping Agency, ("WADA") has published an annual List of Prohibited Substances and Methods ("List"). The List identifies the substances and methods prohibited in and out-of-competition, and in particular sports. The substances and methods on the List are classified by different categories (e.g., steroids, stimulants, gene doping). For complete WADA's List, please refer to WADA's website: <https://www.wada-ama.org/>.

Tereos Starch & Sweeteners Europe hereby certifies that all its products:

- are not substances listed in the WADA's List .
- do not contain substances listed in the WADA's List .
- are not in direct contact with any substance listed in the WADA's List during manufacturing or storage.

World Anti-Doping Code International Standard Prohibited List 2022 with effect on 1 January 2022

4.10. Radioactivity status

Tereos Starch & Sweeteners Europe hereby indicates that the raw materials used for the manufacturing of the Product(s) are sourced in Europe. To date, there is no regulatory threshold for radioactivity. The radiological quality of a food/feed product is regulated only for post-accident contexts as described in the Council Regulation (Euratom) 2016/52 of 15 January 2016 laying down maximum permitted levels of radioactive contamination of food and feed following a nuclear accident or any other case of radiological emergency.

4.11. Absence of dioxins and dioxin-like polychlorinated biphenyls (PCBs)

The European Commission Regulation (EC) number 1881/2006 of 19 December 2006 setting maximum level for certain contaminants in foodstuffs does not stipulate any maximum level for the Concerned Product(s) as manufactured by Tereos Starch & Sweeteners Europe. Furthermore, due to their lipophilic properties dioxins are highly unlikely to accumulate in starch derivatives and to be present in the Concerned Product(s).

Therefore, testing for polychlorinated dibenzo-para-dioxins (PCDDs), polychlorinated dibenzofurans (PCDFs) and polychlorinated biphenyls (PCBs) in the Concerned Product(s) is not performed.



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GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 9 of 14

4.13. Carcinogenic, Mutagenic, toxic for Reproduction (CMR) substances (Regulation (EC) No 1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures amending and repealing Directives 67/548/EEC and 1999/45/EC, and amending (EC) No 1907/2006 as amended.)

Tereos Starch & Sweeteners Europe declares that the Product(s) does not contain any substance classified as CMR category 1A, 1B or 2 according to Regulation (EC) No 1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures amending and repealing Directives 67/548/EEC and 1999/45/EC, and amending (EC) No 1907/2006 as amended

5. MISCELLANEOUS INFORMATION

5.1. Dietary suitability

Vegetarian or ovo-lacto vegetarian	Yes
Lacto-vegetarian	Yes
Ovo-Vegetarian	Yes
Vegan (100% vegetal)	Yes
Organic certified	No
Halal	Yes Certificate delivered by Islamic Food Council and Nutrition Council of America IFANCA Certificate delivered by the Halal Food Council of Europe HFCE
Kosher	Yes (except Passover)
Alcohol free	Yes The Product(s) does not contain alcohol, and alcohol has not been used in the manufacturing process

5.2. No animal origin

The Product(s):

- is produced in processing plants solely processing vegetable raw material and are therefore not in contact with raw materials of animal origin. The manufacturing processes do not include the use of bone char or raw materials containing any animal products
- does not contain any animal or animal-derived ingredient
- the equipment used to manufacture the Product(s) is not used to manufacture products containing animal or animal derived ingredients
- The enzymes used in the manufacturing process of the Product(s) are derived from a production process, which does not utilize any raw materials and/or processing aids of animal origin.

The word "animal" to refer to the entire Animal Kingdom, that is all vertebrates and all multi-cellular invertebrates.

5.3. ISO Guideline 16128-2:2017 on technical definitions and criteria for natural and organic cosmetic ingredients for cosmetic sector

Tereos Starch & Sweeteners Europe indicates that the Natural Origin content Index I_{no} (including formulation water) of:

	Natural Origin content Index I _{no} (including formulation water)
Meritol 120-121-125-130	0,99
Meritol 160-161	0,99
Merisorb 200, Merisorb 300	0,99
Merisorb 200-300	0,99
Maltlite P 200-300-700	0,99

5.4. Irradiation statement

The Product(s) is not irradiated.

5.5. Batch Numbering System

The lot numbers are nine-digit numbers assigned by the SAP system as follows: XX Y DDD ZZZ

- XX Producing plant (B1= Aalst plant, F3= Marckolsheim plant)
- Y Year of manufacturing: I=2020 J=2021 etc...
- DDD Julian date (0-365)
- ZZZ(Z) Counter (+Sub Counter if applicable)



Statement : Product Data Sheet

Product(s) : Polyols- Maltlite, Maltlite P, Meritol, Merisorb (from maize and wheat origins) ("Product (s)")
GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 10 of 14

5.6. Change control

An essential part of providing consistent quality products is to assess the impact of potential changes in our processes and to appropriately communicate these changes which may have a potential impact on our customer's formulation and use of the Product(s). A team - in which a quality representative is involved - is responsible to assess such changes. Manufacturing changes which have an impact on the regulatory status or functionality of the product will be notified.

5.7. Cosmo standards (Ecocert)

Filled COSMOS raw material questionnaires are available upon request.

6. PRODUCT RISK ASSESSMENT

The control of hazards is based on HACCP (Hazard Analysis Critical Control Points) systems in each manufacturing unit. microbiological, allergens, chemical and physical risk are considered in our HACCP studies as a part of our Food Safety Management System. Each plant has multi-disciplinary HACCP team. The review of the HACCP study is carried out at least once per year and per plant.

The information included in the HACCP study and detailed process flow sheets with indication of CCP's (critical control points) and OPRP is confidential. It can be consulted on our production sites during an audit.

6.1. Control of chemical hazards

6.1.1. Allergen Management

- Products: an allergen list is provided at the end of this document.
- Process lines: allergens are evaluated in the HACCP risk assessment and operational procedures are implemented accordingly.
- Manufacturing sites: aspects relating to allergens are considered for sourcing, handling and storage of goods. All facilities have defined and implemented adequate controls to eliminate potential allergen cross-contamination.

6.1.2. Cleaning

Cleaning chemicals and sanitizers are approved for food use. Technical data sheets of those products are available. Chemical concentrations and applications are documented. Hazardous materials are clearly identified and stored according to the applicable safety legislation.

6.1.3. Contaminants

For raw materials, the requirements with regards to contaminants are taken up in purchasing contracts. These requirements are based on the current European legislation, additional local legislations (manufacturing country) and on the expected future legislation. Suppliers are requested to monitor and control the raw materials delivered to Tereos Starch & Sweeteners Europe.

Tereos Starch & Sweeteners Europe further checks compliance to regulations by performing regular monitoring on its raw materials as well as on its finished products. The analyses are performed by external accredited laboratories. The contaminants monitoring report is available upon request.

Frequency of testing		Raw material (Wheat & Maize)	Polyols
Mycotoxins	Aflatoxins (B1, B2, G1, G2), Ochratoxin A, Desoxynivalenol, T2&HT2, Fumonisin B1+B2, Zearalenone	4/year	1/year
Heavy metals	Cd, Hg, Pb, As	4/year	1/year
Pesticides	Organochlored Pesticides, Organophosphored Pesticides, Pyrethroid Pesticides	4/year	1/year

6.2. Control of physical hazards

Glass, hard plastic, wood and foreign materials are clearly identified, protected, monitored, detected to ensure safe products.

6.2.1. Glass and Hard Plastics Policy

As a general guideline, 'glass' is maximally designed out or not be used in the production lines. Where essential, it needs to be protected (layered or with protective film) against shattering or preferably replaced by polycarbonate in all areas where people work or pass by in uniforms (production area, operator rooms, corridors ...). Employees are instructed not to bring household glass into the facility. All glass and hard plastic items are taken up in a register and are inspected on a regular basis. These inspections are documented.

6.2.2. Wood Policy

Wood is also maximally designed out or not used inside production lines because it splinters represents choking hazard or can be hosting insects and moulds.

6.2.3. Foreign bodies prevention

The following measures are in place for foreign bodies risk prevention:



Statement : Product Data Sheet

Product(s) : Polyols- Maltlite, Maltlite P, Meritol, Merisorb (from maize and wheat origins) ("Product (s)")
GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 11 of 14

Applicable for liquid Polyols:

As close to the loading point as possible (before the loading of the truck or the tank) following set up is foreseen:

- A bag filter (generally 50-100 µm) depending on the viscosity of the product.
- A food safety screen of stainless-steel housing - max 2 mm apertures.

Applicable for powder Polyols:

Plant :	Nesle (France)	
Bagging lines :	25kg bag line	Big bag line
Safety screen	2mm	2mm
Magnet	12000 Gauss	12000 Gauss
Metal detector sensitivity:		
Non-Ferrous	2,5mm	2,5mm
Ferrous	2,0mm	2,0mm
Stainless-steel	2,5mm	2,5mm

Material of the screen is detectable.

On bagging lines, metal detector is installed after packing in bags.

Information on frequency of verification is available on site.

6.3. Control of biological hazards

According to the FDA Decision tree (NSF report 2000) for defining non potentially hazardous foods (pH and Aw), the glucose or maltose syrups from which the polyols are generated can be considered as non-potentially hazardous, meaning that they are unlikely to contain pathogenic microorganisms.

The high processing temperature (>60°C) as well as the intrinsic low water activity (<0.85), high osmotic pressure, high dry substance value and moderate pH of glucose or maltose syrups creates an inhospitable environment for microorganisms, hence preventing their optimal growth and even destroying them. It suffices that only one of the conditions, allowing survival or growth, is not met to prevent the development of pathogenic micro-organisms.

Furthermore, also in the subsequent hydrogenation (under H₂ atmosphere and high pressure) and evaporation steps during polyol production, processing temperature is maintained.

The production sites of TSSE further implement GMP, Food Safety and quality management systems to eliminate the hazard of potential pathogen (re)contamination through process control and design. Control points in the manufacturing process are identified, controlled and routinely monitored.

Information regarding guaranteed and routinely tested microorganisms for your polyol can be found on the product specification. Microbiology testing is performed both by our internal laboratories, which participate in ring testing, as well as by external accredited laboratories.

For information, sorbitol being a relatively low molecular weight molecule with a large number of polar hydroxyl groups is particularly useful in the control of water activity and so shelf life in food systems. The Aw of a 70% sorbitol solution at 20°C is 0.73.

7. CONTACT INFORMATION

7.1. Emergency contact

Emergency Phone number for all sites: +32 53 733 123

A call out rotation ensures 24/7 assistance for emergencies on site level and at Tereos Starch & Sweeteners BU level.

7.2. Quality Contact

For further information, please contact our email address: customer_requests@tereos.com

8. REVISION HISTORY

Revision No	Date	Change
00	16-03-2015	Creation
01	01-01-2017	Change in layout. Extending information provided
02	12-01-2017	Change in customs tariff number maltlite
03	21-03-2017	Change corporate names; updated section 1.3.9 Enzymes.



Statement : Product Data Sheet

Product(s) : Polyols- Maltilite, Maltilite P, Meritol, Merisorb (from maize and wheat origins) ("Product (s)")

GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 12 of 14

04	17-07-2017	Small change in the address of Nesle; Update Customs Tariff numbers; Valid-IT is only applicable for Maize-based products; Section 1.6.1. Control of chemical hazards; Update "Gluten- free" regulation & batch numbering
05	29-05-2018	CAS numbers included in REACH details Section 1.4.8 No animal testing removed (replaced by a Product Statement)
06	04-01-2021	Change in layout. Change in customs tariff number Addition of sections on non-animal testing, Wada prohibited list, radioactivity status, cosmetic status, absence of dioxins, cosmos, details on foreign bodies prevention measures. Review process flow diagram,
07	14-04-2021	Change in process flow diagram title. Update of sections 3.8.2 Enzymes and 5.2 No animal origin
08	16-05-2022	Update 8.1 Genetically Modified Organisms status; 3.8.2 Enzymes; 4.7 Non animal testing; 4.9 Wada

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Statement : Product Data Sheet

Product(s) : Polyols- Maltlite, Maltlite P, Meritol, Merisorb (from maize and wheat origins) ("Product (s)")

GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 13 of 14

9. ANNEX - ALLERGEN LIST (WHEAT/MAIZE ORIGIN)

Allergenic foods and derivatives	Substance used to produce the Product(s)(s) ⁵	The substance is present in the same production facility as the Product(s)	The substance is present on the same production line as the Product(s)	Potential Cross Contamination with the Product(s)	Presence in the Product(s) (Labelling) ⁶
ALLERGENS BASED ON REGULATION EU n°1169/2011 and amendments					
Cereals containing gluten and products thereof ¹	Yes	Yes	Yes	No	No
Shellfish or Crustaceans and products thereof	No	No	No	No	No
Egg and product thereof	No	No	No	No	No
Fish / Seafood and products thereof	No	No	No	No	No
Peanuts and products thereof	No	No	No	No	No
Soybeans and products thereof	No	No	No	No	No
Milk and products thereof	No	No	No	No	No
Nuts and products thereof ²	No	No	No	No	No
Celery and products thereof	No	No	No	No	No
Mustard and products thereof	No	No	No	No	No
Sesame and products thereof	No	No	No	No	No
Sulphur Dioxide & Sulphites ³	Yes	Yes	Yes	No	No, ≤10mg/kg ³
Lupin and products thereof	No	No	No	No	No
Molluscs and products thereof	No	No	No	No	No
ADDITIONAL ALLERGENS BASED ON (LeDa/ALBA list): FOOD DATABASE THE NETHERLANDS - vs 2.0 2011					
Gluten	Yes	Yes	Yes	No	No, <20 ppm/ds ¹
Lactose	No	No	No	No	No
Cocoa	No	No	No	No	No
Glutamate (E620-E625)	No	No	No	No	No
Chicken meat	No	No	No	No	No
Coriander	No	No	No	No	No
Corn / maize	Yes	Yes	Yes	No	No
Legumes ⁴	No	No	No	No	No
Beef	No	No	No	No	No
Pork	No	No	No	No	No
Carrot	No	No	No	No	No
SENSITIVITIES					
Buckwheat and products thereof	No	No	No	No	No
Apple and products thereof	No	No	No	No	No
Banana and products thereof	No	No	No	No	No
Kiwi and products thereof	No	No	No	No	No
Orange and products thereof	No	No	No	No	No
Peach and products thereof	No	No	No	No	No
Mushrooms and products thereof	No	No	No	No	No
Yams and products thereof	No	No	No	No	No
Gelatin	No	No	No	No	No
Hyckorynuts, and products thereof	No	No	No	No	No
Pine nuts and products thereof	No	No	No	No	No
Chestnut and products thereof	No	No	No	No	No
Natural Latex	No	No	No	No	No
Allium family (Onion, garlic, shallots, chives, leek)	No	No	No	No	No
Colors (Natural & Artificial)	No	No	No	No	No
Alcohols (Spirit, Sugar, Ethyl.)	No	No	No	No	No
Umbelliferae family (Anise, caraway, parsley, etc)	No	No	No	No	No
Caffeine	No	No	No	No	No
Yeast	No	No	No	No	No
Bee pollen & honey	No	No	No	No	No



Statement : Product Data Sheet

Product(s) : Polyols- Maltlite, Maltlite P, Meritol, Merisorb (from maize and wheat origins) ("Product (s)")
GPS-QU-145 rev08 - Issue date: 16/05/2022- Supersedes: 14/04/2021- Page 14 of 14

Flavors (Natural & Artificial) Artificial flavors	No	No	No	No	No
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¹ **Cereals containing gluten, namely:** wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridized strains, and products thereof, except: (a) wheat based glucose syrups including dextrose (b) wheat based maltodextrins (c) wheat based dried glucose syrups glucose syrups based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin are permanently exempted from the indication of 'wheat' origin in the context of the requirements on the labelling of allergens implemented by EU regulation.

Gluten free conform <20 ppm/ds: complies with the requirements for the 'gluten-free' labelling of foods in Codex Standard 118-1979 (rev. 2008) and in Commission Regulation (EU) n°828/2014.

² **Nuts, namely:** Almond (*Prunus dulcis*), Beech nut (*Fagus spp.*), Brazil nut (*Bertholletia excelsa*), Butternut (*Juglans cinerea*), Cashew (*Anacardium occidentale*), Chestnut (Chinese, American, European, Seguin) (*Castanea spp.*), Chinquapin (*Castanea pumila*), Coconut (*Cocos nucifera L.*), Filbert/hazelnut (*Corylus spp.*), Ginkgo nut (*Ginkgo biloba L.*), Hickory nut (*Carya spp.*), Lichee nut (*Litchi chinensis Sonn.*), Macadamia nut/Bush nut (*Macadamia spp.*), Pecan (*Carya illinoensis*), Pine nut/Pinon nut (*Pinus spp.*), Pili nut (*Canarium ovatum Engl. in A. DC.*), Pistachio (*Pistacia vera L.*), Sheanut (*Vitellaria paradoxa C.F. Gaertn.*), Walnut (English, Persian, Black, Japanese, California), Heartnut, Butternut (*Juglans spp.*) and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.

³ **Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/liter in terms of the total SO₂.

Uses of Sulphur Dioxide & Sulphites:

- **Maize based sweeteners:** SO₂ is added during the wet milling processes to allow effective starch separation. It acts in the breakdown of the protein matrix of the corn kernels in which the starch granules are embedded.
- SO₂ is added to the starch milk for its bacteriostatic and anti-oxidizing effects.

For Tereos products applies ≤10mg/kg unless otherwise stated on your Product Specification.

Based on EU regulation 1169/2011 concerning the requirements with regard to allergen labelling, the presence of sulphite needs to be indicated on the label of the final food if the concentration in the final food is more than 10 mg/kg.

⁴ **Legumes include:** All types of beans, all type of peas, bean sprouts, alfalfa, fenugreek, ketgang idjoe (Indonesian: mung beans), fenugreek.

⁵ **Substance used to produce the Product(s):** The substance is used as a raw material, is an ingredient or is a substance present in the ingredient.

⁶ Allergen labelling based on Regulation (EU) n°1169/2011.

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DESCRIPTION

This product will be produced from maize until spring 2023. From spring 2023, the product will only be made from wheat. In order to inform customers about the raw material options after spring 2023, the content of this product information has been updated and is valid for both raw materials, maize and wheat.

RAW MATERIAL

Corn (Maize)

Wheat

PRODUCT LABEL

Package labelling Sorbitol Powder

FOR USE IN FOOD, NOT FOR RETAIL SALE

PRODUCT CLASSIFICATION

CN Code (EU) 2905 44 91

E No E 420 (i)

Country of Origin

Germany

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Moisture	50°C	%			1	
Mannitol	on d.b.	%			1	
Sorbitol	on d.b.	%	98			
Granulometry	> 200 µm	%	40		65	
Granulometry	> 400 µm	%			4	
Granulometry	< 40 µm	%			6	
pH	10% w/w		5		7	
Raw material	-					
Reducing sugars	on d.b.	%			0.1	
Sulphur dioxide	-	mg/kg			10	
Total sugars	on d.b.	%			0.4	

Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/10g				200	
Yeasts	/10g				10	
Moulds	/10g				10	
Salmonella	/25g					absent

Residues and contaminants

Parameter		Unit	Min	Typical	Max	Text
Nickel	-	mg/kg			1	

Allergens (Legal directives)

Allergen information

	Presence	Comment
Wheat and products thereof	No	No, if product is produced from Maize. Yes, if product is produced from Wheat.
Cereals containing gluten and products thereof	No	* gluten <20 mg/kg
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	** SO ₂ <10 ppm
Lupins and products thereof	No	
Molluscs and products thereof	No	

* Wheat-based glucose syrups including dextrose, wheat-based maltodextrins and products thereof (such as polyols) are exempted from allergen labelling according to Annex II of Regulation (EU) n° 1169/2011 on food information to consumers.

** Sulphur dioxide max 10ppm allergen labelling not required according to Annex II of Regulation (EU) n° 1169/2011 on food information to consumers.

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA)

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

Dietary information

Suitable for	Certified		Comment
Halal	Yes	Yes	
Kosher	Yes	Yes	
Lacto-vegetarian	Yes	No	
Ovo-vegan	Yes	No	
Vegan	Yes	No	
Vegetarian	Yes	No	

GMO statement

For its operations in Europe, Cargill complies with the EU GMO requirements as principally laid down under EC Regulation No 1829/2003 on 'genetically modified food and feed' and EC Regulation No 1830/2003 on 'the traceability and labelling of food and feed products produced from GMO's'. By ensuring the supply of conventional ingredients in the EU, Cargill thus ensures that there is no need to label its products under either 1829/2003 or 1830/2003.

Legal requirements

This product is in compliance with:

Where manufactured in the EU this product is in compliance with Regulation (EC) 1333/2008 and subsequent amendments - on food additives.

Current Food Chemical Codex

Regulation 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No. 1333/2008.

Current JECFA Monograph

REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004 on materials and articles intended to come into contact with food (as amended)

REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (as amended)

REGULATION (EC) NO 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin (as amended)

REGULATION (EC) No 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 on the hygiene of foodstuffs (as amended)

Package labelling (outside Europe*): Russia, Morocco, USA, Egypt, Saudi Arabia, Ukraine, Japan, Israel, Kazakhstan:

Wheat Sorbitol (if product is produced in Germany from wheat)

* for destination countries not listed here after, we recommend to check the respective legislations/regulations with accordance to botanical origin and allergen labelling when product is derived from wheat

Aflatoxin VerbotsV

Rückstandshöchstmengenvverordnung (RHmV)

Zusatzstoff-Verkehrsverordnung

Directive 94/35/EC and their amendments - sweeteners for use in foodstuffs

Commission Regulation (EU) No 724/2013 amending Regulation (EU) No 231/2012 as regards specifications on several polyols.

COMMISSION REGULATION (EU) 2023/915 on maximum levels for certain contaminants in food (as amended)

Status pursuant to USDA 7 CFR Part 66 National Bioengineered Food Disclosure Standard ("BE" status):

The product has been sourced from a non-bioengineered source and the inadvertent presence of BE is less than 0.9%.

STANDARD PACKAGING

Big Bags

Bulk

Plastic Bags

RECOMMENDED STORAGE CONDITIONS

Store inside, under dry conditions

SHELF LIFE FOR PACKED PRODUCT

Shelf life after production date (months): 24

Minimum remaining shelf life after delivery (months): 12

FUNCTIONALITY

Excessive consumption may produce laxative effects.

Country of origin definition:

Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated.

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

Disclaimer:

This document is provided for your information and convenience only. All information, statements, recommendations and suggestions are believed to be true and accurate under local laws but are made without guarantee, express or implied. WE DISCLAIM, TO THE FULLEST EXTENT PERMITTED BY LAW, ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT and disclaim all liability in connection with the storage, handling or use of our products or information, statements, recommendations and suggestions contained herein. All such risks are assumed by you/user. The labeling, substantiation and decision making relating to the regulatory approval status of, the labeling on and claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making regulatory, labeling or claims decisions for your products. The information, statements, recommendations and suggestions contained herein are subject to change without notice.

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Nutritional Information					
Average values per 100g	Unit	EU	US	Japan	Comment
Energy (kcal)	kcal	240	256	296	
Energy (kJ)	kJ	1000	1085	1282	
Protein	g	0	0	0	
Carbohydrates	g	100	100	100	
of which sugars	g	0	0	0	
of which starch	g				
of which polyols	g	100	100	100	
of which dietary fibre	g	0			
Fat	g	0	0	0	
of which saturated	g	0	0	0	
of which Trans Fat	g	0	0	0	
Cholesterol	mg	0	0	0	
Sodium	mg	0	0	0	
Salt	mg	0	0	0	
Calcium	mg	0	0	0	
Iron	mg	0	0	0	
Potassium	mg				
Vitamin C	mg	0	0	0	
Water	g	0	0	0	
Ash	g	0	0	0	

The list comprises relevant nutritional components only.

Values are calculated based on the average of product specifications. In those cases where only a minimum or a maximum value is specified, these values were taken respectively.

The EU column lists the nutritional values in accordance with Regulation (EU) n° 1169/2011 on food information to consumers.

The US column lists the nutritional values in accordance with Code of Federal Regulations (CFR 21).

The Japan column lists the nutritional values in accordance with the Japanese Legislation.

The energy values may differ per region because of different calculations.



MERISORB 200

Definition

This product is a crystalline Sorbitol. It is obtained by crystallization of a highly purified sorbitol syrup, which is obtained from edible starch hydrolysis. It is a white, odorless, crystalline powder with a light sweet taste.

Characteristics

Test		Unit of measure	Specification range	Typical value	Method	
Water	(*)	%	<= 0,5		Ph. Eur.	115
Sorbitol	(*)	%/ds	>= 98,0		HPLC	211
Reducing sugars		%/ds	<= 0,10		Ph. Eur.	212
Total sugars		%/ds	<= 0,80		Ph. Eur.	213
Lead (Pb)		mg/kg	<= 0,500		Atomic Absorption Spectrophotometry	821
Nickel (Ni)		mg/kg	<= 1,000		Atomic Absorption Spectrophotometry	821
Arsenic (As)		mg/kg	<= 0,500		Atomic Absorption Spectrophotometry	821
Vibrational sieve > 53 µm	(*)	%	>= 95,0		Vibrational sieve	1113
Vibrational sieve > 400 µm	(*)	%	<= 5,0		Vibrational sieve	1113
Conductivity 20 % ds		µS/cm	<= 20,0		Ph. Eur.	1203
Total mesophylic count (n/g)		n/g	<= 100		Membrane filtration	1922
Yeasts (n/g)		n/g	<= 10		Membrane filtration	1925
Moulds (n/g)		n/g	<= 10		Membrane filtration	1925
GMO status	(*)		Not Genetically Modified			

The characteristics indicated with (*) are reported on the Certificate of Analysis/Conformity.

Collaborators from our Customer Service Center and our Account Managers are at your disposal for all questions relating to our products and services.

In the case of deliveries already planned, mutually agreed changes to these Customer Product Specifications will be applied within a maximum time-frame of 5 working days.

Shelf life

Total product shelf life in unopened packaging is 12 months after production date if stored under recommended storage conditions. It is printed as 'Best before date' on the packaging.



Wartenberg & Co

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Storage conditions

Store in a well ventilated, clean and dry environment, away from odorous materials, at < 60 % relative humidity at ambient temperature. Avoid pressure on the bags. The pallets must not be piled up too high.

Labeling

Advised labeling: (i) Sorbitol or E420.

Above 10 % in final product, a special note has to be added to the label 'Excessive consumption may produce laxative effects' (regulation EU 1169/2011 as amended).

General information

This product complies with the requirements of legislation in force in the EU on foods and food ingredients. These include regulations on labeling, hygiene, additives, contaminants and pesticides.

It meets the requirements of Regulation (EC) 1333/2008 and Regulation (EU) 231/2012, as amended, and the FCC.

Affiliates and Associated Companies: Tereos Starch & Sweeteners Europe SAS, Tereos Starch & Sweeteners Belgium N.V., Tereos Starch & Sweeteners Iberia S.A.U., Tereos Starch & Sweeteners LBN SAS.