

POLYDEXTROSE

01 / IDENTITY AND CHARACTERISTICS

Product code	SPPDEX
Available formats	SPPDEX1000 · 1 kg · LPDE90 SPPDEX5000 · 5 kg · LPDE90
Origin	Outside EU
Country of packaging	Italy

The product

Polydextrose is a synthetic dietary fiber, a condensation polymer of D-glucose, bound to small amounts of sorbitol and an acid (citric or phosphoric acid). It appears as a white, odorless powder.

Ingredients

Polydextrose 100%

Usage

Application and dosage	Between 2% and 10% of the total, depending on the desired consistency and the specific recipe. Used as a prebiotic fiber and low-calorie bulking agent to replace all or part of sweetening solids or traditional bulking agents.
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Storage and packaging

Shelf life	24 months from production date if stored in a cool, dry place. After each use, close the package and keep in a clean and cool environment.
Storage conditions	After each use, close the package and keep in a clean and cool environment.
Packaging materials	LDPE90
Environmental indications	PLASTIC. Check your local regulations. It is stated that the materials used for product packaging comply with European Union regulations and are suitable for direct contact with food. The original declaration of conformity is available upon request.

Statements

NON-GMO: this product does not contain, is not composed of and is not obtained from genetically modified organisms, in accordance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. Product not hazardous under normal conditions of use.

PESTICIDES AND CONTAMINANTS: compliant with Regulation EC 396/2005 for maximum residue limits (MRL) of pesticides and Regulation EU 915/2023 for the presence of heavy metals, mycotoxins and process contaminants.

PURITY CRITERIA: additive E415 complies with the purity criteria and technical specifications established by Regulation EU 231/2012.

GLUTEN FREE: in accordance with Regulation EC 828/2014, it may be labeled as “Gluten free” since the product may contain accidental gluten contamination up to a maximum of 20 mg/kg.

POLYDEXTROSE

02 / VALUES AND SPECIFICATIONS

Nutritional information for 100 g

Parameter	Value
Energy (kJ)	813
Energy (kcal)	194
Fat (g)	0
of which saturates (g)	0
Carbohydrate (g)	94
of which sugars (g)	4
Fiber (g)	86
Protein (g)	0
Salt (g)	0

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Polydextrose (ash-free, oven dry)	≥90.0	%	
Chemical-physical Loss on drying	≤4.0	%	
Chemical-physical pH (aqueous solution at 10%)	4.0-6.0		
Chemical-physical Ash	≤0.3	%	
Chemical-physical 1,6-Anhydro-D-glucose (ash-free, oven dry)	≤4.0	%	

Category / parameter	Specification	Unit	Method
Chemical-physical Dextrose and sorbitol (ash-free, oven dry)	≤6.0	%	
Chemical-physical 5-Hydroxymethylfurfural (ash-free, oven dry)	≤0.1	%	
Heavy metals Lead (Pb)	≤0.5	mg/kg	
Heavy metals Arsenic (As)	≤0.5	mg/kg	
Microbiological Total count	≤100	CFU/g	
Microbiological Coliforms	≤0.3	MPN/g	
Microbiological Salmonella	Absent/25 g		

POLYDEXTROSE

03 / ALLERGENS

Allergens and derived products

Three distinct items: presence in the product, presence in the facility and risk of cross-contamination. “To be checked” does not indicate absence.

Category	In the product	In the facility	Cross-contamination risk
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soybeans	No	No	No
Milk (including lactose)	No	Yes	Yes
Tree nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupins	No	No	No
Molluscs	No	No	No

No additional notes reported.

Categories of Annex II of Reg. EU 1169/2011. For cereals and tree nuts, species and any exemptions must be specified in the notes. For sulphites, the evaluation refers to the applicable threshold expressed as SO₂.

Further information

The statements in this sheet, although accurate and drafted to the best of our current knowledge, are for informational purposes only and exempt Gioia Group s.r.l. from any responsibility regarding misuse of the referenced product.