



1. Product identification

Product name: Corn Starch
Barcode: 8606105499019
Appearance: Fine powder, odorless, white to bright yellow, with characteristic flavor.
Easily absorbs other scents.
Chemical composition: Corn Starch is a carbohydrate, synthesized in plants through polymerization of the molecule.
D-glucose ($C_6H_{10}O_5$)_n). Produced in wet milling process of corn.

2. Physical and chemical characteristics, microbiological parameters:

NAME / unit	LIMIT	ANALYSIS METHOD (Internal / External)
Moisture (%)	max 14	MI.21a / SRPS EN ISO 1666
Total protein (%)	max 0.4	MI.22 / SRPS EN ISO 3188
Ash (%)	max 0.1	MI.23 / SRPS EN ISO 3593
Fat (%)	max 0.1	MI.25 / SRPS EN ISO 3947
Free SO ₂ (mg/kg)	max 10	MI.26 / ISO 5379 - Acidimetry
pH-value (20% suspension)	4.5 – 6.8	MI.24 / ISI 26-5e- Potenciometry
Heavy metals content		External examination
Lead (mg/kg)	max 0.2	SRPS EN 15763-ICP/MS
Arsenic (mg/kg)	max 0.5	SRPS EN 15763-ICP/MS
Cadmium (mg/kg)	max 0.1	SRPS EN 15763-ICP/MS
Mercury (mg/kg)	max 0.03	SRPS EN 15763-ICP/MS
Mycotoxin content		External examination
Aflatoxin (B1+G1+B2+G2) (ppb)	max 4	VM/MET 913-LC/MS/MS
Aflatoxin B1 (ppb)	max 2	VM/MET 913-LC/MS/MS
Zearalenone (ppb)	max 75	VM/MET 913-LC/MS/MS
Ochratoxin A (ppb)	max 3	VM/MET 913-LC/MS/MS
Fumonisin (B1+B2) (ppb)	max 1000	VM/MET 913-LC/MS/MS
Microbiological criteria		External examination
Molds (CFU/g)	max 100	SRPS ISO 21527-2
Enterobacteriaceae (CFU/g)	max 10	SRPS ISO 21528-1
Number of aerobic colony (CFU/g)	max 10000	SRPS EN ISO 4833-1
Salmonella spp (/25g)	absent	SRPS EN ISO 6579-1 Excluding annex D SRPS EN ISO 6579-1:2017/A1:2020

3. Legal Acts

The product is in accordance with the following regulations:

- 3.1 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 and amending Council Directive 91/414/EEC Text with EEA relevance.
- 3.2 Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and Regulation (EC) No 1831/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC
- 3.3 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.
- 3.4 Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
- 3.5 Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels of certain contaminants in food, Commission Regulation (EU) 2024/1756 of June 25, 2024
- 3.6 Regulation (EC) no. 853/2004 of the European Parliament and the Council of April 29, 2004, on the hygiene of food products
- 3.7 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
- 3.8 Regulation (EC) no. 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods and Regulation (EC) no. 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and certain other substances to food.
- 3.9 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.
- 3.10 Directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 on the approximation of the laws of the Member States relating to food and food ingredients treated with ionizing radiation



4. Packaging

Paper, multi-layer valve bags (25kg); big bags (500 kg, 800kg, 1000kg), bulk tanks

5. Marking / labeling

In accordance with the regulation (EU) No.1169/2011 of the European Parliament on informing consumers about food.

6. Storage conditions / Transport

Packed: Dry, well-ventilated rooms, on the pallets covered with plastic foil, away from the chemicals and material with specific scent.

ŽBulk packaging: Silos

Transport: Closed vehicles, protected from any moisture source.

7. Shelf life

Two years

8. Application

Food Industry

The function of the corn starch in the food products is thickening, binding, texture carrier, food stabilization. It is used in the production of pudding, soups, salad dressings, pastries, candies, and meat products.

Pharmaceutical Industry

Corn starch is used for the fermentation substrate and tableting.

Animal Nutrition

Corn starch is used in feed preparation.

9. Information on Allergens

Allergenic constituent	Used as ingredient		Potential cross contamination
	Yes/No		Yes / No
Peanuts and products thereof	No		No
Crustaceans and products thereof	No		No
Fish and products thereof	No		No
Eggs and products thereof	No		No
Nuts and products thereof	No		No
Milk and products thereof (including lactose)	No		No
Soybeans and products thereof	No		No
Cereals containing gluten and products thereof (*)	No		No
sulfur dioxide and sulfites (**)	No		No
Celery and products thereof	No		No
Sesame seeds and products thereof	No		No
Mustard and products thereof	No		No
Mollusks and products thereof	No		No
Lupin and products thereof	No		No

(*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

(**) SO₂ is an ingredient in the corn fermentation water. Traces of sulphur dioxide (≤10 mg/kg) may be present due to processing. The level does not require allergen labeling under EU Regulation 1169/2011.

10.GMO status

Non-GMO

11.HALAL status

Halal certificate

12.KOSHER status

Kosher certificate

	Created:	Approved:
Name	Danijela Kotarac	Jarmila Jonaš
Signature		



1. Product identification

Product name: Corn Starch
Barcode: 8606105499019
Appearance: Fine powder, odorless, white to bright yellow, with characteristic flavor. Easily absorbs other scents.
Chemical composition: Corn Starch is a carbohydrate, synthesized in plants through polymerization of the molecule D-glucose ((C₆H₁₀O₅)_n). Produced in wet milling process of corn.

2. Physical and chemical characteristics, microbiological parameters:

NAME / unit	LIMIT	ANALYSIS METHOD (Internal/external)
Moisture (%)	max 14	MI.21- SRPS EN ISO 1666
Total protein (%)	max 0.4	MI.22 - SRPS EN ISO 3188
Ash (%)	max 0.1	MI.25 - SRPS EN ISO 3593
Fat (%)	max 0.1	MI.23 - SRPS EN ISO 3947
Free SO ₂ (mg/kg)	max 10	MI.26 - Acidimetry
pH-value (20% suspension)	4.5 – 6.8	MI.24 - Potenciometry
Heavy metals content		External examination
Lead (mg/kg)	max 0.1	SRPS EN 15763-IPC/MS
Arsenic (mg/kg)	max 0.1	SRPS EN 15763-IPC/MS
Cadmium (mg/kg)	max 0.05	SRPS EN 15763-IPC/MS
Mercury (mg/kg)	max 0.01	SRPS EN 15763-IPC/MS
Mycotoxin content		External examination
Aflatoxin (B1+G1+B2+G2) (ppb)	max 4	VM/MET 913-LC/MS/MS
Aflatoxin B1 (ppb)	max 2	VM/MET 913-LC/MS/MS
Zearalenone (ppb)	max 75	VM/MET 913-LC/MS/MS
Ochratoxin A (ppb)	max 3	VM/MET 913-LC/MS/MS
Fumonisin (B1+B2) (ppb)	max 1000	VM/MET 913-LC/MS/MS
Suma T-2 i HT-2 (µg/kg)	max 20	VM/MET 913-LC/MS/MS
Microbiological criteria		External examination
Molds (CFU/g)	max 100	SRPS ISO 21527-2
Enterobacteriaceae (CFU/g)	max 10	SRPS ISO 21528-1
Number of aerobic colony (CFU/g)	max 10000	SRPS EN ISO 4833-1
Salmonella spp (/25g)	absent	SRPS EN ISO 6579-1

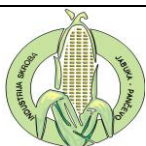
3. Legal Acts

The product is in accordance with following regulations:

- 3.1 Regulation of the quality of starch and starch products for food industry
Official Gazette of the SRJ no. 33/95; Official Gazette of the SCG no. 56/03, 4/04
- 3.2. Regulation on food additives, Official Gazette of RS no., 53/2018
- 3.3 Law on Food Safety, Official Gazette of the RS no. 41/09, 17/19
- 3.4 Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade
Official Gazette of the RS no. 72/10 and 62/18
- 3.5 Regulations on food hygiene requirements, Official Gazette of the RS no. 73/10
- 3.6 Regulation on maximum concentrations of certain contaminants in food Official Gazette of RS 73/24, 90/24, 47/2025, 61/2025, 103/2025, 13/2026
- 3.7 Guide for the application of microbiological criteria for food (first published June 2011) chapter IV.
- 3.8 Regulation on declaration, labeling and advertising of foodstuffs, Official Gazette of the RS no 19/17, 16/18, 17/20, 118/20, 17/22, 23/22, 30/22, 61/2024 and 21/2026
- 3.9 Law on Genetically Modified Organisms, Official Gazette of the RS 41/09
- 3.10 Law on safety of Foods and objects for general use Official Gazette of the RS no. 92/2011
- 3.11 Regulations on limits of radionuclide content in drinking water, foodstuffs, feeding stuffs, medicines, general use products, construction materials and other goods placed on the market, Official Gazette of the RS no. 36/2018

4. Packaging

Paper, multi layer valve bags (25kg); big bags (800kg, 1000kg)



**Starch Industry
Jabuka d.o.o.
Pančevo**

**PRODUCT SPECIFICATION
CORN STARCH**

No: SP.01

Issue No. 15; Date: March 2026

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5. Marking / labeling

Regulation on declaration, labeling and advertising of foodstuffs, Official Gazzete of the RS no 19/17, 16/18, 17/20, 118/20, 17/22, 23/22, 30/22, 61/2024 and 21/2026

6. Storage conditions / Transport

Packed: Dry, well ventilated rooms, on the pallets covered with plastic foil, away from the chemicals and material with specific scent.

Bulk packaging: Silos

Transport: Closed vehicles, protected from any moisture source.

7. Validity

Two years

8. Application

Food Industry

The function of the corn starch in the food products is: thickening, binding, texture carrier, food stabilization. It is used in the production of pudding, soups, salad dressings, pastries, candies, meat products.

Pharmaceutical Industry

Corn starch is used for the fermentation substrate and tableting.

Animal Nutrition

Corn starch is used in feed preparation.

9. Information on Allergens

Allergenic constituent	Used as ingredient	Potential cross contamination
	Yes/No	Yes/No
Peanuts and products thereof	No	No
Crustaceans and products thereof	No	No
Fish and products thereof	No	No
Eggs and products thereof	No	No
Nuts and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Soybeans and products thereof	No	No
Cereals containing gluten and products thereof (*)	No	No
Sulfur dioxide and sulfites (**)	No	No
Celery and products thereof	No	No
Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No
Mollusks and products thereof	No	No
Lupin and products thereof	No	No
Legumes and products thereof	No	No

(*) Refers to wheat, rye, barley, rice, oats, kamut or their hybrid strains

(**)SO2 is an ingredient of corn soaking water. The presence of trace amounts of sulfur dioxide was confirmed by analyzes and does not exceed the limit of 10 mg/kg prescribed for mandatory declaration in accordance with the Rulebook on declaration, labeling and advertising of food, Sl. gazette RS no. 19/17, 16/18, 17/20, 118/20, 17/22, 23/22, 30/22, 61/2024 and Regulation (EU) 1169/2011.

10.GMO status

Non GMO

11.HALAL status

Halal certificate

12.KOSHER status

Kosher certificate

	Created:	Approved:
Name	Milena Milićević	Jarmila Jonaš
Signature		



Industrija skroba
Jabuka d.o.o.
Pančevo

PRODUCT SPECIFICATION
CORN OIL

Number: SP. 20

Issue 01./ Date: June 2025

Page 1 of 1

1. Product identification

Product Name Raw Corn Oil
Barcode 8606105499477

Organoleptic properties Crude corn oil obtained by crushing corn germ (germ obtained by the process - of wet corn processing), is amber to yellow in color, with a characteristic smell of corn.

2. Physical - chemical characteristics

Name/Unit	Limits	Test method (internal/external)
Moisture (%)	max 0,2	SRPS EN ISO 662:2017
Content of free fatty acids FFA (%)	max 4	M61a / SRPS EN ISO 12966- 1:2015
Acid number mg KOH/g	max 4	M61a /SRPS EN ISO 660:2021
Peroxide number mmol/kg	max 40	SRPS EN ISO 3960:2017
Relative density (20 °C)	0,917-0,9250	SRPS EN ISO 6883:2017
Sediment content (%)	max 0,25	SRPS EN ISO 663:2017
Heavy metal content		External examination
Lead (mg/kg)	max 0,20	SRPS EN 15763-ICP/MS
Cadmium (mg/kg)	max 0,10	SRPS EN 15763-ICP/MS
Arsenic (mg/kg)	max 0,15	SRPS EN 15763-ICP/MS
Mycotoxin content		External examination
Aflatoksin B1 (µg/kg)	max 5	VM/MET 913-LC/MS/MS
Aflatoksin B1,B2, G1,G2(µg/kg)	max10	VM/MET 913-LC/MS/MS
Ochratoxin A (µg/kg)	max 3	VM/MET 913-LC/MS/MS
Zearalenon(µg/kg)	max 75	VM/MET 913-LC/MS/MS
DON (µg/kg)	max 750	VM/MET 913-LC/MS/MS
Fumonisin (B1+B2) (µg/kg)	max 1000	VM/MET 913-LC/MS/MS

3. Legal regulations

3.1 Rulebook on quality and other requirements for edible vegetable oils and fats, margarine and other fatty spreads, mayonnaise and related products "Official Gazette SCG", no. 23/2006 and "Official Gazette of RS", no. 43/2013 – other rule

3.2 Law on Food Safety SI. gazette RS no. 41/09; 17/19

3.3 Rulebook on maximum concentrations of certain contaminants in food 73/2024, 90/2024, 47/2025, 61/2025.

3.4 Rulebook on maximum permitted amounts of plant protection product residues in food and animal feed Official Gazette of RS 91/22, 26/24

3.5 Rulebook on the quality of animal feed SI. glasnik RS no. 4/10, 113/12, 27/14, 25/15, 39/16, 54/17.

4. Labeling / declaring

In accordance with the Rulebook on conditions for declaring, labeling and advertising animal feed SI glasnik RS no. 4/10 and the Rulebook on declaring, labeling and advertising food, SI. gazette RS no. 19/17, 16/18, 17/20, 118/20, 17/22, 23/22, 30/22 and 61/2024

5. Packaging / packaging: Bulk storage tanks

6. Conditions of storage / transport

Storage: in closed tanks, protected from light and heat sources.

Transport: tankers

7. Shelf life: 6 months

8. Application

-Crude corn oil is used as a raw material in the production of refined cooking oil. The oil is rich in tocopherol- with vitamin E, it has high caloric value. With additional procedures and in combination with other vegetable fats, they gain are very high-quality solid fats of the margarine type.

- Unrefined corn oil is used in the production of animal feed.

Note:

- The characteristics of crude corn oil may vary depending on the geographical location, the cultivation of the corn and the specific production process.

- In case of any changes in the process, specification and recipe, the customer-user is notified.

9. GMO status

The product is obtained from non-GMO corn.

	Izradio:	Odobrio:
Ime i prezime	Marina Popov	Jarmila Jonaš
Potpis		



Industrija skroba
Jabuka d.o.o.
Pančevo

PRODUCT SPECIFICATION
PANGEL P

No: SP.02

Issue No.11/Date:Oktober 2025.

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1. Product Identification

Product Name: Pangel P
Barcode: 8606105499330
Appearance: Powder white to light yellow.
Chemical composition: Thermally modified corn starch, pregelatinized, cold soluble starch.

2. Physical and chemical characteristics, microbiological parameters:

NAME / unit	LIMITS	ANALYSIS METHOD (Internal/External)
Moisture (%)	max 10	MI.21a – SRPS EN ISO 1666
pH – value (5% suspension)	5,5 – 8	MI.40 – Potenciometry
Viscosity , Brabender viscograph Pt 100, 350 cmg, 7% paste, 25 °C (BU)	350-500	MI.39 – Internal method
Heavy metals content		External examination
Lead (mg/kg)	max 0.1	SRPS EN 15763-ICP/MS
Arsenic (mg/kg)	max 0.1	SRPS EN 15763-ICP/MS
Cadmium (mg/kg)	max 0.05	SRPS EN 15763-ICP/MS
Mercury (mg/kg)	max 0.03	SRPS EN 15763-ICP/MS
Mycotoxin content		External examination
Aflatoksin (B1+G1+B2+G2) (µg/kg)	max 4	VM/MET 913-LC/MS/MS
Aflatoksin B1 (µg/kg)	max 2	VM/MET 913-LC/MS/MS
Zearalenon (µg/kg)	max 75	VM/MET 913-LC/MS/MS
Ohratoksin A (µg/kg)	max 3	VM/MET 913-LC/MS/MS
Fumonizini B1+B2 (µg/kg)	max 1000	VM/MET 913-LC/MS/MS
Suma T-2 i HT-2 (µg/kg)	max 20	VM/MET 913-LC/MS/MS
Microbiological critertia		External examination
Molds (CFU/g)	max 100	ISO/FDIS 21527-2
Enterobacteriaceae (CFU/g)	max 10	SRPS ISO 21528-1
Number of aerobic colony (CFU/g)	max 10000	SRPS EN ISO 4833-1
Salmonella spp (/25g)	absent	SRPS EN ISO 6579

3. Legal Acts

The product is in accordance with these regulations:

- 3.1 Regulation on the quality of starch and starch products for food industry Official Gazette of the SRJ no. 33/95; Official Gazette of the SCG no. 56/03, 4/04
- 3.2. Regulation on food additives Official Gazette of the RS no.53/18
- 3.3 Law on Food Safty, Official Gazette of the RS no. 41/09,17/19
- 3.4 Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade Official Gazette of the RS no. 72/10, 62/18 and 26/2024
- 3.5 Regulation on the maximum allowable residues of pesticides in food and animal feed and of food and animal feed which is determined by the maximum allowable amounts of residues of plant protection Official Gazette of the RS no.132/20 and 91/22
- 3.6 Rulebook on maximum concentrations of certain contaminants in food, Sl. gazette RS no. 73/2024, 90/2024, 47/2025 and 61/2025
- 3.7 Guide to the Application of Microbiological Criteria for Food, First Edition June 2011, Chapter IV
- 3.8. Rulebook on declaration, labeling and advertising of food, Sl. gazette RS no. 19/17, 16/18, 17/20, 118/20, 17/22, 23/22, 30/22 and and 61/2024
- 3.9 Law on Genetically Modified Organisms, Sl. gazette RS no. 41/09
- 3.10. Rulebook on the limits of radionuclide content in drinking water, foodstuffs, animal feed, medicines, items of general use, construction materials and other goods put into circulation, Sl. gazette RS no. 36/2018



Industrija skroba
Jabuka d.o.o.
Pančevo

PRODUCT SPECIFICATION
PANGEL P

No: SP.02

Issue No.11/Date:Oktober 2025.

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4. Packaging

Paper multi-layer valve bags (25kg)

The packaging is made of materials suitable for contact with food in accordance with Regulation (EU) no. 10/2011

5. Labeling / declaring

In accordance with the Rulebook on declaring, labeling and advertising food, Sl. gazette RS no. 19/17, 16/18, 17/20, 118/20, 17/22, 23/22, 30/22 and 61/2024.

6. Conditions of storage / transport

Storage: In dry, well-ventilated rooms, on pallets away from chemicals and materials with specific scents, protected by plastic foils

Transport: Closed means of transport.

7. Shelf life

Two years

8. Application

Food industry

Pangel is used in food production as a thickener and binding agent: instant pudding (prepared with cold water), instant soup (prepared with heated water at a temperature of 70-80°C), bakery creams, whipped cream, in sour sauces, ketchups...

Pharmaceutical industry

Pangel is used in the tableting process (better hardness and later disintegration).

9. Information on Allergens

Allergenic ingredient	Used as an ingredient	Potential cross-contamination
	Yes/No	Yes/No
Peanuts and products containing peanuts	No	No
Arthropods and products containing them (lobster, shrimp, crabs, shellfish)	No	No
Fish and products containing it	No	No
Eggs and products containing them	No	No
Stone fruits and products containing them	No	No
Milk and products containing it (including lactose)	No	No
Soy and products containing it	No	No
Cereals containing gluten and products containing them (*)	No	No
Sulfur dioxide and sulfites (**)	No	No
Celery and products containing it	No	No
Sesame and products containing it	No	No
Mustard and products containing it	No	No
Molluscs and products containing it	No	No
Lupine and products containing it	No	No
Legumes and products containing it	No	No

(*) Refers to wheat, rye, barley, rice, oats, kamut or their hybrid strains

(**)SO₂ is an ingredient of corn soaking water. The presence of traces of sulfur dioxide was confirmed by analysis and does not exceed 10 mg/kg in accordance with the Rulebook on declaring, labeling and advertising food, Sl. gazette RS no. 19/17, 16/18, 17/20, 118/20, 17/22, 23/22, 30/22, 61/2024 and Regulation (EU) 1169/2011

10. GMO status

Product obtained from unmodified raw material

11. HALAL status

Halal certificate

12. Kosher status

Kosher certificate

	Created:	Approved:
Name	Ljubica Nedeljković	Jarmila Jonaš
Signature		



Industrija skroba
Jabuka d.o.o.
Pančevo

TEHNICAL DATA SHEET
PANGEL T

No: SP.02/1

Issue No.05/Date:November 2025.

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1. Product Identification

Product Name: Pangel T
Barcode: 8606105499088
Appearance: Powder, white to light yellow.
Chemical composition: Thermally modified corn starch belongs to the group of cold soluble starches.

2. Physical and chemical characteristics

NAME / unit	LIMITS	ANALYSIS METHOD (Internal/External)
Moisture (%)	max 10	MI.21a – SRPS EN ISO 1666
pH – value (5% suspension)	5,5 – 8	MI.40 – Potenciometry
Viscosity , Brabender viscograph Pt 100, 350 cmg, 7% paste, 25 °C (BU)	350-500	MI.39 – Internal method

3. Legal Acts

The product is in accordance with these regulations:

3.1 Regulation on the quality of starch and starch products for food industry Official Gazette of the SRJ no. 33/95;
Official Gazette of the SCG no. 56/03, 4/04

4. Packaging

Paper multi-layer valve bags (20 - 35 kg), Big-Bag bags.

5. Labeling / declaring

The declaration contains information:

- product name,
- name and headquarters of the manufacturer,
- net mass in kilograms,
- production date,
- series - Lot,
- expiration date,
- storage conditions.

6. Conditions of storage / transport

Storage: In dry rooms

Transport: Closed means of transport.

7. Shelf life

Two years

8. Application

Paper industry

Pangel is a basic component in the preparation of adhesives that find application in the production of paper and cardboard.

Binding agent in the foundry industry and in the production of briquettes

Pangel is used as a binder in the mixture for cores and molds, in briquetting processes of coal dust, wood shavings and similar organic waste. It burns completely.

Oil wells

Pangel in the mud prevents dilations, sticking of mud to the wall and sedimentation of gravel when removing the drill.

Flocculation

It is used in aluminum production and waste water treatment (sedimentation process).

Flotation

Pangel finds application in copper flotation (a process without sodium hydroxide).

	Created:	Approved:
Name	Ljubica Nedeljković	Jarmila Jonaš
Signature		



**Industrija skroba
Jabuka d.o.o.
Pančevo**

**PRODUCT SPECIFICATION
KARTONIN**

No: SP.03

Issue No. 10/Date: March 2025.

Page 1 of 1

1. Product Identification

Product Name: Kartonin
Barcode: 8606105499132
Organoleptic properties: White powder
Chemical composition: Poly-component product of corn starch and chemical additives.

2. Physical and chemical characteristics

NAME / unit	Limits	Analysis Method(Internal/External)
Moisture (%)	10 - 14	MI.21a – SRPS EN ISO 1666
pH (20% suspension)	10 - 12	MI.24 – Potenciometry
Ash (%)	max 10	MI.70 – SRPS EN ISO 3593
Gelatinization temperature (°C)	60 - 65	MI.69 – Internal
Viscosity according to Stein Hall (sec.) *	min 50	MI.68 – Stein Hall

(*)For analysis, glue is taken from the preparation tank and the viscosity is measured at 25°C.

3. Legal acts

3.1 Law on safety of Food and objects for general use, Official Gazette of the RS no 92/2011
3.3 Law on Chemicals, Official Gazette of RS no. 36/09, 88/10, 92/11, 93/12 and 25/15
3.3 Law on Occupational Safety and Health, Official Gazette of the RS no. 101/2005, 91/2015
3.4 Regulations on Packaging and Packaging Waste Official Gazette of the RS no. 88/2021
3.5 REACH regulation (EC) no 1907/2006

4. Packaging

Paper, multi layer valve bags (25 kg), big-bags.

5. Marking/Declaration

The label (declaration) includes:

- product name
- name and address of the manufacturer
- net mass in kg
- date of production
- expiry date
- storage conditions

Add to the declaration : The product is not intended for human consumption.

6. Storage conditions/Transport

Storage: Dry, well ventilated rooms

Transport: Closed vehicles

7. Validity

Two years

8. Application

Katronin is the product used only for technical purposes. It is used in the production of adhesives, applied in corrugated cardboard production, on VAL and KASIR machines. Kartonin is prepared in cold water (temperature 20°C) by stirring (cca 1000 rpm) for about 30 minutes.

The relation between dry matter and water is 1:3, and this relation can be changed depending on needs and process conditions.

9. Note : The product is not derived from GMO raw materials and does not contain allergens from Annex II of the Regulation (EU) 1169/2011.

	Created:	Approved:
Name	Danijela Kotarac	Jarmila Jonaš
Signature		



1. Product Identification

Product Name: GLUCOSE SYRUP
Commercial Name: SWEET SYRUP
Barcode: 8606105499033
Appearance: Viscous, colorless to bright yellow liquid, neutral scent and sweet taste.
Chemical composition: Sweet syrup belongs to the group of glucose syrup, obtained by acid-enzymatic hydrolysis corn starch and is a mixture of glucose, maltose and higher saccharides.

2. Characteristics

NAME / unit	Limits	Analysis Method (Internally / Externaly)
Dry Substance (%)	min 80	MI.53a / SRPS EN ISO 1743 - Refractometry (and conversion tables)
DE value	58-65	MI.52 / VM/MET 532-Luff Schoorl
pH (40% suspension)	4.5 - 5.5	MI.55 / ISI 26-5e-Potenciometry
SO ₂ (mg/kg)	max 10	MI.54 / ISO 5379 - Acidimetry
Sulphur ash on DS content (%)	max 0.3	MI.57 / SRPS EN ISO 5809
Specific weight (g/cm ³)	1.420	VM/MET 1008-Pycnometry
Typical carbohydrate composition:		External examination
Maltose on DS content (%)	33-45	VM/MET 938/IC
Glucose on DS content (%)	25-35	VM/MET 938/IC
Heavy metals content		External examination
Lead (mg/kg)	max 0,1	SRPS EN 15763-ICP/MS
Arsenic (mg/kg)	max 0,1	SRPS EN 15763-ICP/MS
Microbiological criteria		External examination
Yeasts and Molds (CFU/g)	max 100	SRPS ISO 21527-2
Enterobacteriaceae (CFU/g)	max 10	SRPS ISO 21528-1
Number of aerobic colony (CFU/g)	max 1000	SRPS EN ISO 4833 -1
Salmonella spp (/25g)	absent	SRPS EN ISO 6579 -1 Excluding the annex D SRPS EN ISO 6579-1:2017/A1:2020

3. Legal Acts

The product is in accordance with these regulations:

- 3.1 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 and amending Council Directive 91/414/EEC Text with EEA relevance.
- 3.2 Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and Regulation (EC) No 1831/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC
- 3.3 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.
- 3.4 Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
- 3.5 Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels of certain contaminants in food, Commission Regulation (EU) 2024/1756 of June 25, 2024
- 3.6 Regulation (EC) no. 853/2004 of the European Parliament and the Council of April 29, 2004, on the hygiene of food products
- 3.7 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
- 3.8 Regulation (EC) no. 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods and Regulation (EC) no. 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and certain other substances to food
- 3.9 Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 lay down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
- 3.10 Council Directive 2001/111/EC of 20 December 2001 on certain sugars intended for human consumption
- 3.11 Directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 on the approximation of the laws of the Member States relating to food and food ingredients treated with ionizing radiation

4. Packaging

PET barrels (25kg; 40kg; 250kg; 280kg)
 Bulk; storage tanks, cisterns of material for food use.

5. Marking / labeling

Regulation on declaration, labeling and advertising of foodstuffs, Official Gazzete of the RS no 19/17, 16/18, 17/20, 118/20, 17/22, 23/22 and 30/22.

6. Storage conditions/Transport

Storage: bulk: In ambient conditions (15-28°C), in closed tanks, from the material prescribed for use in the food industry, with ventilation and the possibility of heating at a temperature of about 55°C.

Packed: Original PET packaging in closed rooms, away from heat sources.

Note: During long storage and due to elevated temperature, color may change; darkening of the syrup

Transport: Transport is carried out in tanks made of materials for food purposes. Connections, adapters, hoses and pumps for highlighting, they must be made of material for food purposes, it is necessary to wash them before and after each weaving / highlighting tanks.

7. Shelf life

6 months

8. Application

With its presence, Slado syrup improves the quality of food products by regulating: hygroscopicity, structure, viscosity, sweetness, crystallization of sucrose, osmotic pressure and preservation, gloss and glaze.

Starch syrup - Malt is used as a partial or complete substitute for sucrose in:

- the confectionery industry (hard caramels, fondants, jellies and foam products, biscuits and biscuits),
- products of fruit and vegetable processing (fruit juices, soft drinks and canned products),
- frozen products (ice cream, ice creams),
- the bakery industry (a component of the nutritional base for yeast in the production of bread, small pastries and double-baked bread).

Malt syrup has an extremely important application in the fermentation industry; beer production etc...

9. Information on Allergens

Allergenic constituent	Used as ingredient	Potential cross contamination
	Yes/No	Yes/No
Peanuts and products thereof	No	No
Crustaceans and products thereof	No	No
Fish and products thereof	No	No
Eggs and products thereof	No	No
Nuts and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Soybeans and products thereof	No	No
Cereals containing gluten and products thereof (*)	No	No
Sulfur dioxide and sulfites (**)	No	No
Celery and products thereof	No	No
Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No
Mollusks and products thereof	No	No
Lupin and products thereof	No	No
Legumes and products thereof	No	No

(*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

(**)SO2 is an ingredient in the corn fermentation water. The presence of traces of sulfur dioxide confirmed by analysis and does not exceed 10 mg/kg in accordance with the Regulation on declaration and Regulation (EU) 1169/2011.

10. GMO status

Product obtained from non-genetically modified raw materials.

11. HALAL status

Halal certificate

12. KOSHER status

Kosher certificate

	Created:	Approved:
Name	Danijela Kotarac	Jarmila Jonaš
Signature		



1. Product Identification

Product Name: Liquid Glucose 90
Barcode: 8606105499057
Organo-leptic properties: Viscose, colorless to bright yellow liquid, characteristic syrup scent and sweet taste.
Chemical composition: Liquid glucose 90 is produced in the enzyme hydrolysis of corn starch with a high presence of fermentable sugars (glucose).

2. Characteristics

NAME / unit	Limits	Analysis Method (Internal/External)
Dry Substance (%)	min 70	MI.53a– SRPS EN ISO 1743 – Refractometry (and conversion tables)
DE value	min 90	MI.52/ VM/MET 532-Luff School
pH (35% suspension)	4.0 – 5.0	MI.55 / ISI 26-5e- Potenciometry
SO ₂ (mg/kg)	max 10	MI.54 / ISO 5379- Acidimetry
Heavy metals content		External examination
Lead (mg/kg)	max 0,1	SRPS EN 15763-ICP/MC
Arsenic (mg/kg)	max 0,1	SRPS EN 15763-ICP/MC
Microbiological criteria		External examination
Molds (CFU/10g)	max 100	SRPS SO 21527-2
Yeasts (CFU/10g)	max 100	SRPS ISO 21527-2
Enterobacteriaceae (CFU/g)	Max 1000	SRPS EN ISO 4833-1
Number of aerobic colony (CFU/10g)	max 1000	SRPS EN ISO 4833-1
Salmonella spp (/25g)	absent	SRPS EN ISO 6579

3. Legal Acts

The product is in accordance with these regulations:

- 3.1 Regulation of the quality of sugar intended for human consumption, Official Gazette of the RS no. 88/2017
- 3.2 Regulation on food additives, Official Gazette of the RS no. 53/18
- 3.3 Law on Food Safety, Official Gazette of the RS no. 41/09,17/19
- 3.4 Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade
Official Gazette of the RS no. 72/10
- 3.5 Regulations on food hygiene requirements, Official Gazette of the RS no. 73/10
- 3.6 Regulation on the maximum allowable residues of pesticides in food and animal feed and of food and animal feed which is determined by the maximum allowable amounts of residues of plant protection
Official Gazette of the RS no.132/20 and 91/22
- 3.7 Regulation on declaration, labeling and advertising of foodstuffs, Official Gazette of the RS no 19/17, 16/18, 17/20, 118/20, 17/22, 23/22 and 30/22
- 3.8 Law on Genetically Modified Organisms
Official Gazette of the RS 41/2009
- 3.9 Law on safety of Foods and objects for general use Official Gazette of the RS no. 92/2011
- 3.10 Regulation on the content limits of radionuclide in drinking water, food, animal feed, medicine, objects for general use, construction materials and other goods placed on the market
Official Gazette of the RS no.36/2018
- 3.11 Regulation on the quality of sugar intended for human consumption, Official Gazette of RS 88/2017
- 3.12 Ordinance on maximum concentrations of certain contaminants in food, Official Gazette of the RS 81/19, 126/20, 90/21
- 3.13. Regulation of the quality of starch and starch products for food industry
Official Gazette of the SRJ no. 33/95; Official Gazette of the SCG no. 56/03, 4/04



**Industrija skroba
Jabuka d.o.o.
Pančevo**

**PRODUCT SPECIFICATION
LIQUID GLUCOSE 90**

No: SP.06

Issue No 10/Date:March 2025.

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4. Packaging

Barrels (volume 35 l - 210 l)

Reinfusion; storage tanks, cisterns made of material for food purposes.

5. Marking/Declaration

In accordance with Regulation on declaration, labeling and advertising of foodstuffs, Official Gazzete of the RS no 19/17, 16/18, 17/20, 118/20, 17/22, 23/22 and 30/22

6. Storage conditions/Transport

Storage: Liquid Glucose is stored in the reservoir of food grade material; with a valve and on the temperature of 55-60 °C. Storage at lower temperatures is allowed for a short time, crystallization of product occurs.

Transport: The transport is carried out in bulk truck made of food contact grade materials. Links, pipes and pumps must be food contact grade, they must be cleaned before every loading/unloading of the truck.

7. Validity

Six months in adequate storage conditions

8. Application

Liquid glucose is primarily used in the production of beer, alcohol beverages and juices.

9. Information on Allergens

Allergenic constituent	Used as ingredient	Potential cross contamination
	Yes/No	Yes/No
Peanuts and products thereof	No	No
Crustaceans and products thereof	No	No
Fish and products thereof	No	No
Eggs and products thereof	No	No
Nuts and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Soybeans and products thereof	No	No
Cereals containing gluten and products thereof (*)	No	No
Sulfur dioxide and sulfites(**)	No	No
Celery and products thereof	No	No
Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No
Mollusks and products thereof	No	No
Lupin and products thereof	No	No
Legumes and products thereof	No	No

(*) Refers to wheat, rye, barley, rice, oats, kamut or their hybrid strains

(**)SO2 is an ingredient of corn soaking water. The presence of traces of sulfur dioxide was confirmed by analyzes and does not exceed the limit of 10 mg/kg prescribed for mandatory declaration in accordance with the Rulebook on food declaration ("Official Gazette of RS", No. 19/2017 and others) and Regulation (EU) 1169/2011.

10. GMO status

Product obtained from unmodified raw material

11. HALAL status

Halal certificate

	Created:	Approved:
Name	Danijela Kotarac	Jarmila Jonaš
Signature		



1. Product Identification

Product Name: Maltose syrup
Commercial Name: High Maltose Syrup 52
Barcode: 8606105499309
Appearance: Colorless to bright yellow liquid, low viscosity, neutral scent and moderately sweet taste.
Chemical composition: High Maltose syrup 52 is a product obtained by enzymatic digestion of corn starch and represents the mixture of maltose, dextrose and higher saccharides.

2. Characteristics

NAME / unit	Limits	Analysis Method (Internal/External)
Dry Substance (%)	min 80	MI.53 a/ SRPS EN ISO 1743 - Refractometry conversion tables
DE value	49	MI.52 / VM/MET 532- Luff Schoorl
pH (40% suspension)	4.0 - 5.0	MI.55 /SI26-5e-Potenciometry
SO ₂ (mg/kg)	max 10	MI.54 /ISO5379 Acidimetry
Sulphur ash on DS content (%)	max 0.3	MI.57 / SRPS EN ISO 5809
Typical carbohydrate composition:		External examination
Maltose on DS content (%)	52	VM/MET 938/IC
Glucose on DS content (%)	9	VM/MET 938/IC
Heavy metals content		External examination
Lead (mg/kg)	max 0,1	SRPS EN 15763-ICP/MS
Arsenic (mg/kg)	max 0,1	SRPS EN 15763-ICP/MS
Copper (mg/kg)	max 1	VM/MET 865 -ICP/MS
Microbiological criteria		External examination
Yeasts and Molds (CFU/g)	max 100	SRPS ISO 21527-2
Enterobacteriaceae (CFU/g)	max 10	SRPS ISO 21528-1
Number of aerobic colony (CFU/g)	max 1000	SRPS EN ISO 4833
Salmonella spp (/25g)	absent	SRPS EN ISO 6579

3. Legal Acts

The product is in accordance with these regulations:

- 3.1 Regulation of the quality of starch and starch products for food industry
Official Gazette of the SRJ no. 33/95; Official Gazette of the SCG no. 56/03, 4/04
- 3.2. Regulation on food additives,53/18
Official Gazette of the RS no. 63/13
- 3.3 Law on Food Safty, Official Gazette of the RS no. 41/09,17/19
- 3.4 Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade
Official Gazette of the RS no. 72/10
- 3.5 Regulations on food hygiene requirements, Official Gazette of the RS no. 73/10
- 3.6 Regulation on the maximum allowable residues of pesticides in food and animal feed and of food and animal feed which is determined by the maximum allowable amounts of residues of plant protection Official Gazette of the RS no. 132/20 and 91/22
- 3.7 Regulation on declaration, labeling and advertising of foodstuffs, Official Gazzete of the RS no 19/17, 16/18, 17/20, 118/20, 17/22, 23/22 and 30/22
- 3.8 Law on Genetically Modified Organisms, Official Gazette of the RS 41/2009
- 3.9 Law on safety of Foods and objects for general use Official Gazzete of the RS no. 92/2011
- 3.10 Regulations on limits of radionuclide content in drinking water, foodstuffs, feeding stuffs, medicines, general use products, construction materials and other goods placed on the market, Official Gazette of the RS no.36/2018
- 3.11 Regulation on the quality of sugar intended for human consumption, Official Gazette of RS 88/2017
- 3.12 Regulation on maximum concentrations of certain contaminants in food, Official gazette of the RS 81/19, 126/20, 90/21, 118/21, 127/22 and 110/23

4. Packaging

PET packaging (25kg;40kg; 250kg; 280 kg); Storage reservoirs – tanks.
Reinfusion; storage tanks, cisterns made of material for food purposes



**Industrija skroba
Jabuka d.o.o.
Pančevo**

**PRODUCT SPECIFICATION
HIGH MALTOSE SYRUP 52**

No: SP.07

Issue No.12/Date:March 2025.

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5. Marking / labeling

In accordance with Regulation on declaration, labeling and advertising of foodstuffs, Official Gazzete of the RS no 19/17,16/18, 17/20, 118/20, 17/22, 23/22 and 30/22.

6. Storage conditions/Transport

Storage: In ambient conditions; in closed tanks made of materials prescribed for food use, with ventilation and the possibility of heating at a temperature of about 55 °C and in original PET packaging in closed rooms.

Note: During long storage and due to elevated temperature, color may change; darkening of the syrup.

Transport: Transport is carried out in tanks made of material for food purposes. Connections, adapters, hoses and pumps for highlighting, they must be made of material for food purposes, it is necessary to wash them before and after each use insertion/extraction of the tank.

7. Validity

six months

8. Application

The advantage of using high-maltose syrups in the food industry is based on their basic physical and chemical characteristics:

- low hygroscopicity,
- low viscosity,
- moderate sweetness, mild taste,
- high resistance to color change in the presence of proteins and amino acids,
- an inhibitor of sucrose and glucose crystallization, without a tendency towards its own crystallization,
- higher effect of microbiological protection compared to sucrose,
- lowering the freezing point,
- high fermentability.

These properties represent an improvement over the characteristics of standard starch syrups.

High-maltose syrups are widely used in the production of hard candies, jams, jellies and other soft confectionery products, ice cream and other frozen desserts, as well as in the production of beer.

9. Information on Allergens

Allergenic constituent	Used as ingredient	Potential cross contamination
	Yes/No	Yes/No
Peanuts and products thereof	No	No
Crustaceans and products thereof	No	No
Fish and products thereof	No	No
Eggs and products thereof	No	No
Nuts and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Soybeans and products thereof	No	No
Cereals containing gluten and products thereof (*)	No	No
Sulfur dioxide and sulfites(**)	No	No
Celery and products thereof	No	No
Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No
Mollusks and products thereof	No	No
Lupin and products thereof	No	No
Legumes and products thereof	No	No

(*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

(**)SO2 is an ingredient in the corn fermentation water. The presence of traces of sulfur dioxide confirmed by analysis and does not exceed 10 mg/kg in accordance with the Regulation on declaration and Regulation (EU) 1169/2011.

10. GMO status

Product obtained from non-genetically modified raw materials.

11.HALAL status

Halal certificate

12.KOSHER status

Kosher certificate

	Created:	Approved:
Name	Danijela Kotarac	Jarmila Jonaš
Signature		



1. Product Identification

Product Name: Glucose-fructose syrup

Commercial Name: High Fructose syrup 42

Barcode: 8606105499293

Appearance: Viscous, colorless to bright yellow liquid, neutral scent and sweet taste.

Chemical composition: High fructose syrup 42 is a product obtained by isomerization of purified starch hydrolysates obtained from corn; Its composition is a mixture of glucose, fructose and oligosaccharides.

2. Physical and chemical characteristics

NAME / unit	Limits	Analysis Method (Internal/External)
Dry Substance (%)	min 70	MI.53 /SRPS EN ISO 1743 - Refractometry conversion tables
pH value	3.3 – 4.5	MI.55/ ISI 26-5e - Potenciometry
SO ₂ (mg/kg)	max 3	MI.54/ISO 5379 Acidimetry
Sulphur ash on DS content (%)	max 0.05	MI.57 / SRPS EN ISO 5809
Specific weight (g/cm ³)	1.340	VM/MET 1008-Pycnometry
Typical carbohydrate composition:		External examination
Fructose on DS content (%)	min 42	VM/MET 938 IC
Glucose on DS content (%)	min 52	VM/MET 938 IC
Oligosaccharides on DS content (%)	max 6	VM/MET 938 IC
Heavy metals content		External examination
Lead (mg/kg)	max 0.1	SRPS EN 15763- ICP/MS
Arsenic (mg/kg)	max 0,1	SRPS EN 15763- ICP/MS
Copper (mg/kg)	max 1	VM/MET 865 -ICP/MS
Microbiological criteria		External examination
Molds and Yeast (CFU/10g)	max 100	ISO/FDIS 21527-2
Enterobacteriaceae (CFU/10g)	max 10	SRPS ISO 21528-1
Number of aerobic colony (CFU/10g)	max 200	SRPS EN ISO 4833-1
Salmonella spp (/25g)	absent	SRPS EN ISO 6579-1

3. Legal Acts

The product is in accordance with these regulations:

3.1 Regulation of the quality of starch and starch products for food industry

Official Gazette of the SRJ no. 33/95; Official Gazette of the SCG no. 56/03, 4/04

3.2. Regulation on food additives, 53/18 Official Gazette of the RS no. 63/13

3.3 Law on Food Safety, Official Gazette of the RS no. 41/09, 17/19

3.4 Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade
Official Gazette of the RS no. 72/10

3.5 Regulations on food hygiene requirements, Official Gazette of the RS no. 73/10

3.6 Regulation on the maximum allowable residues of pesticides in food and animal feed and of food and animal feed which is determined by the maximum allowable amounts of residues of plant protection Official Gazette of the RS no. 132/20 and 91/22

3.7 Regulation on declaration, labeling and advertising of foodstuffs, Official Gazette of the RS no 19/17, 16/18, 17/20, 118/20, 17/22, 23/22 and 30/22

3.8 Law on Genetically Modified Organisms, Official Gazette of the RS 41/2009

3.9 Law on safety of Foods and objects for general use Official Gazette of the RS no. 92/2011

3.10 Regulations on limits of radionuclide content in drinking water, foodstuffs, feeding stuffs, medicines, general use products, construction materials and other goods placed on the market, Official Gazette of the RS no. 36/2018

3.11 Regulation on the quality of sugar intended for human consumption, Official Gazette of RS 88/2017

3.12. Regulation on maximum concentrations of certain contaminants in food, Official gazette of the RS 81/19, 126/20, 90/21, 118/21, 127/22 and 110/23

4.Packaging

Individual packaging; PET packaging (25kg;40kg;250kg).

Bulk; storage tanks; tank of food contact grade materials

5. Marking/Declaration

In accordance with Regulation on declaration, labeling and advertising of foodstuffs, Official Gazzete of the RS no 19/17, 16/18, 17/20, 118/20, 17/22, 23/22 and 30/22

6. Storage conditions/Transport

Storage: High-fructose 42 syrup is stored in tanks made of materials for food purposes, with ventilation and at a temperature of 28-32°C. Storage at lower temperatures is allowed for a short time, there is a possibility of crystallization.

Store individual packages in a closed space, away from heating elements.

Systematic sterilization of devices and storage tanks is necessary.

Transport: Transport is carried out in tanks made of material for food purposes. Connections, adapters, hoses and pumps must be made of food-grade material and must be washed before and after each use.

insertion/extraction of the tank.

7. Validity

6 months, in appropriate storage conditions.

8. Application

High fructose syrup 42 replaces invert sugar and sucrose where possible.

It is used in the production of soft drinks, where it enhances the fruity taste, there is no change in taste, as is the case with sucrose inversion in soft drinks.

It is used in canned fruit and jelly, where in the mentioned products it is recommended in combination with syrup with a high maltose content.

In the production of ice cream, High-fructose syrup can completely replace sucrose in combination with High-maltose syrup.

Information on Allergens

Allergenic constituent	Used as ingredient	Potential cross contamination
	Yes/No	Yes/No
Peanuts and products thereof	No	No
Crustaceans and products thereof	No	No
Fish and products thereof	No	No
Eggs and products thereof	No	No
Nuts and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Soybeans and products thereof	No	No
Cereals containing gluten and products thereof (*)	No	No
Sulfur dioxide and sulfites(**)	No	No
Celery and products thereof	No	No
Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No
Mollusks and products thereof	No	No
Lupin and products thereof	No	No

(*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

(**)SO₂ is an ingredient in the corn fermentation water. The presence of traces of sulfur dioxide confirmed by analysis and does not exceed 10 mg/kg in accordance with the Regulation on declaration and Regulation (EU) 1169/2011.

10.GMO status

Product obtained from non-genetically modified raw materials.

11.HALAL status

Halal certificate

12.Kosher status

Kosher certificate

 Industrija Jabuka Pančevo skroba d.o.o.	PRODUCT SPECIFICATION HIGH FRUCTOSE SYRUP 42	No: <u>SP.20</u>
		Issue No. 09/Date:March 2022.
		Page 2 of 2



1. Product Identification

Commercial Name: Glucose-Fructose Syrup F26
Product Name: Glucose-fructose syrup
Barcode: 8606105499378
Organoleptic properties: Viscous, colorless to bright yellow liquid, of neutral scent and sweet taste.
Chemical composition: Syrup F26 is a mixed product, made from purified starch hydrolysate obtained from corn; Its composition is a mixture of glucose, fructose, maltose and higher carbohydrates.

2. Physical and chemical characteristics

NAME / unit	Limits	Analysis Method (Internal/External)
Dry Substance (%)	80 – 83	MI.53 /SRPS EN ISO 1743 - Refractometry conversion tables
pH value	4.0 – 5.5	MI.55/ ISI 26-5e - Potenciometry
SO ₂ (mg/kg)	max 10	MI.54/ISO 5379 Acidimetry
Typical carbohydrate composition:		External examination
Fructose on DS content (%)	26 – 31	VM/MET 938 IC
Glucose on DS content (%)	35 – 40	VM/MET 938 IC
Maltose on DS content (%)	15 – 20	VM/MET 938 IC
Heavy metals content		External examination
Lead (mg/kg)	max 0.1	SRPS EN 15763- ICP/MS
Arsenic (mg/kg)	max 0,1	SRPS EN 15763- ICP/MS
Copper (mg/kg)	max 1	VM/MET 865 -ICP/MS
Microbiological criteria		External examination
Molds and Yeasts (CFU/g)	max 100	ISO/FDIS 21527-2
Enterobacteriaceae (CFU/g)	max 10	SRPS ISO 21528-1
Number of aerobic colony (CFU/g)	max 1000	SRPS EN ISO 4833
Salmonella spp (/25g)	Absent	SRPS EN ISO 6579

3. Legal Acts

The product is in accordance with these regulations:

- 3.1 Regulation of the quality of sugar intended for human consumption, Official Gazette of the RS no. 88/2017
- 3.2 Regulation on food additives, Official Gazette of the RS no. 63/13,53/18
- 3.3 Law on Food Safety, Official Gazette of the RS no. 41/09,17/19
- 3.4 Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade Official Gazette of the RS no. 72/10
- 3.5 Regulations on food hygiene requirements, Official Gazette of the RS no. 73/10
- 3.6 Regulation on the maximum allowable residues of pesticides in food and animal feed and of food and animal feed which is determined by the maximum allowable amounts of residues of plant protection Official Gazette of the RS no. 132/20 and 91/22
- 3.7 Regulation on declaration, labeling and advertising of foodstuffs, Official Gazette of the RS no 19/17, 16/18, 17/20, 118/20, 17/22, 23/22 and 30/22
- 3.8 Law on Genetically Modified Organisms, Official Gazette of the RS 41/2009
- 3.9 Law on safety of Foods and objects for general use Official Gazette of the RS no. 92/2011
- 3.10 Regulations on limits of radionuclide content in drinking water, foodstuffs, feeding stuffs, medicines, general use products, construction materials and other goods placed on the market, Official Gazette of the RS no.36/2018
- 3.11 Regulation of the quality of starch and starch products for food industry Official Gazette of the SRJ no. 33/95; Official Gazette of the SCG no. 56/03, 4/04
- 3.12 Regulation on maximum concentrations of certain contaminants in food, Official gazette of the RS 81/19, 126/20, 90/21, 118/21, 127/22 and 110/23



**Industrija skroba
Jabuka d.o.o.
Pančevo**

**PRODUCT SPECIFICATION
GLUCOSE-FRUCTOSE SYRUP F26**

No: SP.09

Issue No.10/Date:March 2025.

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4. Packaging

Bulk; storage tanks; tank of materials for food purposes;
PET packaging(25kg;40kg;280 kg)

5. Marking/Declaration

In accordance with Regulation on declaration, labeling and advertising of foodstuffs, Official Gazzete of the RS no 19/17,16/18, 17/20, 118/20, 17/22, 23/22 and 30/22

6. Storage conditions/Transport

Storage: Glucose-fructose syrup F26 is stored in tanks made of material for food purposes, with ventilation and at a temperature of 40-55 0C. Store individual packages in a closed area. The recommended storage temperature of the individual package is above 200C, with a note that crystallization may occur during prolonged standing, and it is necessary to ensure that the syrup is warmed before use.

Transport: Transport is carried out in tanks made of material for food purposes. Connections, adapters, hoses and pumps for highlighting, they must be made of material for food purposes, it is necessary to wash them before and after each use insertion/extraction of the tank.

7. Shelf life

6 months, under the specified storage conditions.

8. Application

It is used in the production of non-alcoholic drinks, where it enhances the fruity taste and does not change the taste. It is widely used in the production of pastries, biscuit dough and similar confectionery products. It is used in the preparation of canned fruit, jelly and ice cream.

9. Information on Allergens

Allergenic constituent	Used as ingredient	Potential cross contamination
	Yes/No	Yes/No
Peanuts and products thereof	No	No
Crustaceans and products thereof	No	No
Fish and products thereof	No	No
Eggs and products thereof	No	No
Nuts and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Soybeans and products thereof	No	No
Cereals containing gluten and products thereof (*)	No	No
Sulfur dioxide and sulfites (**)	No	No
Celery and products thereof	No	No
Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No
Mollusks and products thereof	No	No
Lupin and products thereof	No	No
Legumes and products thereof	No	No

(*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

(**)SO2 is an ingredient in the corn fermentation water. The presence of traces of sulfur dioxide confirmed by analysis and does not exceed 10 mg/kg in accordance with the Regulation on declaration and Regulation (EU) 1169/2011.

10.GMO status

Product obtained from non-genetically modified raw materials.

11.HALAL status

Halal certificate

12.Kosher status

Kosher certifikate

	Created:	Approved:
Name	Danijela Kotarac	Jarmila Jonaš
Signature		



1. Product Identification

Commercial Name: Glucose-Fructose Syrup F9
Product Name: Glucose-fructose syrup
Barcode: 8606105499354
Organoleptic properties: Viscous, colorless to bright yellow liquid, of neutral scent and sweet taste.
Chemical composition: Syrup F9 is a mixed product, made from purified starch hydrolysate obtained from corn; Its composition is a mixture of glucose, fructose, maltose and higher carbohydrates.

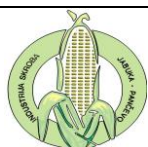
2. Physical and chemical characteristics

NAME / unit	Limits	Analysis Method (Internal/External)
Dry Substance (%)	80 – 83	MI.53 /SRPS EN ISO 1743 - Refractometry conversion tables
pH value	4.0 – 5.5	MI.55/ ISI 26-5e - Potenciometry
SO ₂ (mg/kg)	max 10	MI.54/ISO 5379 Acidimetry
DE value	65-80	MI.52 / VM/MET 532-Luff Schoorl
Conductivity (28 Bx) μ S/cm	Max 150	MI. 101 / conductometric
Typical carbohydrate composition:		External examination
Fructose on DS content (%)	8-9,9	VM/MET 938 IC
Glucose on DS content (%)	30-38	VM/MET 938 IC
Maltose on DS content (%)	26-35	VM/MET 938 IC
Heavy metals content		External examination
Lead (mg/kg)	max 0.1	SRPS EN 15763- ICP/MS
Arsenic (mg/kg)	max 0,1	SRPS EN 15763- ICP/MS
Copper (mg/kg)	max 1	VM/MET 865 -ICP/MS
Microbiological criteria		External examination
Molds and Yeasts (CFU/g)	max 100	ISO/FDIS 21527-2
Enterobacteriaceae (CFU/g)	max 10	SRPS ISO 21528-1
Number of aerobic colony (CFU/g)	max 1000	SRPS EN ISO 4833
Salmonella spp (/25g)	Absent	SRPS EN ISO 6579

3. Legal Acts

The product is in accordance with these regulations:

- 3.1 Regulation of the quality of sugar intended for human consumption, Official Gazette of the RS no. 88/2017
- 3.2 Regulation on food additives, Official Gazette of the RS no. 63/13,53/18
- 3.3 Law on Food Safety, Official Gazette of the RS no. 41/09,17/19
- 3.4 Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade Official Gazette of the RS no. 72/10
- 3.5 Regulations on food hygiene requirements, Official Gazette of the RS no. 73/10
- 3.6 Regulation on the maximum allowable residues of pesticides in food and animal feed and of food and animal feed which is determined by the maximum allowable amounts of residues of plant protection Official Gazette of the RS no. 132/20 and 91/22
- 3.7 Regulation on declaration, labeling and advertising of foodstuffs, Official Gazette of the RS no 19/17, 16/18, 17/20, 118/20, 17/22, 23/22 and 30/22
- 3.8 Law on Genetically Modified Organisms, Official Gazette of the RS 41/2009
- 3.9 Law on safety of Foods and objects for general use Official Gazette of the RS no. 92/2011
- 3.10 Regulations on limits of radionuclide content in drinking water, foodstuffs, feeding stuffs, medicines, general use products, construction materials and other goods placed on the market, Official Gazette of the RS no.36/2018
- 3.11 Regulation of the quality of starch and starch products for food industry Official Gazette of the SRJ no. 33/95; Official Gazette of the SCG no. 56/03, 4/04



**Industrija skroba
Jabuka d.o.o.
Pančevo**

**PRODUCT SPECIFICATION
GLUCOSE-FRUCTOSE SYRUP F9**

No: SP.10

Issue No.10/Date:March 2025.

Page 2 of 2

4. Packaging

Bulk; storage tanks; tank of materials for food purposes;
PET packaging(25kg;40kg; 250 kg; 280 kg)

5. Marking/Declaration

In accordance with Regulation on declaration, labeling and advertising of foodstuffs, Official Gazzete of the RS no 19/17,16/18, 17/20, 118/20, 17/22, 23/22 and 30/22

6. Storage conditions/Transport

Storage:

Reinfusion; In tanks made of material for food purposes, with ventilation and at a temperature of 40-55 °C.

Store individual packages in a closed area.

Systematic sterilization of devices and storage tanks is necessary.

The recommended storage temperature of the individual package is above 20°C, with a note that crystallization may occur during prolonged standing, and it is necessary to ensure that the syrup is warmed before use.

Transport: Transport is carried out in tanks made of material for food purposes. Connections, adapters, hoses and discharge pumps must be made of material for food purposes, it is necessary to wash them before and after each insertion/discharge of the tank.

7. Shelf life

6 months, under the specified storage conditions.

8. Application

This product is specially designed to achieve the desired fruit flavor, as well as to partially prevent crystallization, by partially replacing sugar in fruit fillings. The balanced composition of carbohydrates ensures fullness of taste, and also improves the microbiological stability of the product, reducing water activity.

It is used in the production of non-alcoholic drinks, where it enhances the fruity taste and does not change the taste.

It is widely used in the production of pastries, biscuit dough and similar confectionery products.

It is used in the preparation of canned fruit, fruit dressings, as well as in the production of ice cream.

9. Information on Allergens

Allergenic constituent	Used as ingredient	Potential cross contamination
	Yes/No	Yes/No
Peanuts and products thereof	No	No
Crustaceans and products thereof	No	No
Fish and products thereof	No	No
Eggs and products thereof	No	No
Nuts and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Soybeans and products thereof	No	No
Cereals containing gluten and products thereof (*)	No	No
Sulfur dioxide and sulfites (**)	No	No
Celery and products thereof	No	No
Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No
Mollusks and products thereof	No	No
Lupin and products thereof	No	No
Legumes and products thereof	No	No

(*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

(**)SO₂ is an ingredient in the corn fermentation water. The presence of traces of sulfur dioxide confirmed by analysis and does not exceed 10 mg/kg in accordance with the Regulation on declaration and Regulation (EU) 1169/2011.

10.GMO status

Product obtained from non-genetically modified raw materials.

11.HALAL status

Halal certificate

12.Kosher status

Kosher certifikate

	Created:	Approved:
Name	Danijela Kotarac	Jarmila Jonaš
Signature		



1. Product Identification

Product Name: Corn Bran
Barcode: 8606105499156
Appearance: Heterogeneous mixture, yellow-gold color, characteristic odor.
Chemical composition: Corn bran is the by-product of the industrial processing of corn. The corn bran is separated from the corn grain, in the process of wet corn milling. Contains cellulose, starch, proteins and herbal fats.

2. Characteristics

NAME / unit	Limits	Analysis Method (Internal/External)
Moisture (%)	max 12	MI.60 – SRPS EN ISO 1666
Protein (%)	cca 10	MI.62 – SRPS EN ISO 3188
Ash (%)	max 1	MI.65 – SRPS EN ISO 3593
Cellulose (%)	max 20	MI.63 – Internal method
Fat (%)	3 - 8	MI.61 – SRPS EN ISO 3947
Heavy metals content		External examination
Lead (mg/kg)	max 10	SRPS EN 15763-ICP/MS
Arsenic (mg/kg)	max 2	SRPS EN 15763-ICP/MS
Cadmium (mg/kg)	max 1	SRPS EN 15763-ICP/MS
Mercury (mg/kg)	max 0.1	SRPS EN 15763-ICP/MS
Microbiological criteria		External examination
Total plate count (/g)	max 12000000	SRPS EN ISO 4833-1
Total yeast and molds (/g)	max 200000	SRPS ISO 21527-2
Clostridium perfringens (/50g)	Absent	SRPS EN ISO 7937
Salmonella spp (/50 g)	Absent	SRPS EN ISO 6579

3. Legal Acts

- 3.1 Rulebook on the quality of animal feed, "Official Gazette of RS" no. 4/10, 113/12, 27/14, 25/15, 39/16, 54/17
3.2 Law on Food Safety, "Official Gazette of RS" no. 41/09, 17/19
3.3 Law on the Healthiness of Foodstuffs and Items of General Use, "Official Gazette of RS" no. 92/2011
3.4 Rulebook on maximum concentrations of contaminants in food and animal feed, "Official Gazette of RS" no. 73/2024, 90/2024
3.5 Law on Genetically Modified Organisms, "Official Gazette of RS" no. 41/09
3.6 Rulebook on packaging and packaging waste, "Official Gazette of RS" no. 88/2019

4. Labeling / declaring

Rulebook on conditions for declaring, labeling and advertising animal feed, "Official Gazette of RS", No. 4/10

5. Packaging

Paper bags (25 kg); Big-Bag bags (1000 kg);
Reinfusion

6. Conditions of storage / transport

Storage: Bulk: closed silos and ventilated dry floor warehouses.

Packed: dry rooms and on pallets.

Transport: Covered means of transport.

7. Validity

6 months

8. Application

By adding corn bran, its degree of utilization increases in animal feed.

9. GMO status

Product obtained from non-genetically modified raw materials.

	Created:	Approved:
Name	Danijela Kotarac	Jarmila Jonaš
Signature		



Industrija skroba
Jabuka d.o.o.
Pančevo

PRODUCT SPECIFICATION
CORN GERM

Number: **SP.11**

Edition no. 08/Date: March 2025.

Page 1 of 1

1. Product identification

Product name: Corn germ

Barcode: 8606105499149

Appearance: Corn germ is a by-product of industrial corn processing, where it is separated from the rest of the grain in the wet processing process. In appearance, it is a heterogeneous mixture of golden-yellow color, with a characteristic characteristic smell.

2. Physical and chemical characteristics, microbiological parameters:

NAME / unit	LIMIT	ANALYSIS METHOD (Internal / External)
Moisture (%)	max 5	MI.60 / SRPS ISO 6496
Fat content (%)	min 40	MI.61 / SRPS EN ISO 3947
Cellulose content (%)	max 12	MI.63 / Internal method
Starch content (%)	cc 10	MI.64 / Polarimetric
Ash content (%)	max 2,5	MI.65 / SRPS EN ISO 3593
Total Protein (%)	cca 10	MI.62 / SRPS EN ISO 3188
Content of free fatty acids - FFA (% oleic acid)	max 4	MI.61a – Internal method
Heavy metal content		External examination
Lead(mg/kg)	max 0,4	SRPS EN 15763-ICP/MS
Arsenic (mg/kg)	max 0,5	SRPS EN 15763-ICP/MS
Cadmium (mg/kg)	max 0,2	SRPS EN 15763 – ICP/MS
Mercury (mg/kg)	max 0,03	SRPS EN 15763 – ICP/MS
Mikrobiološki kriterijumi		External examination
Listeria monocytogenes (/ 25g)	Absent	SRPS EN ISO 11290-1
Salmonella spp (/25)	Absent	SRPS EN ISO 6579-1:2017 except Annex D; SRPS EN ISO 6579-1:2017/A1:2020

3. Legal Acts

3.1 Regulations on the quality of animal feed, "Official Gazette of RS" no. 4/10,113/12,27/14,25/15,39/16,54/17

3.2 Guide to the application of microbiological criteria for food (first edition June, 2011) chapter IV

3.3 Law on Food Safety, Sl. gazette RS no. 41/09, 17/19

3.4 Law on the Healthiness of Foodstuffs and Items of General Use, Sl. gazette RS no. 92/2011

3.5 Rulebook on maximum concentrations of certain contaminants in food, Sl. gazette RS no. 73/2024, 90/2024

3.6 Law on Genetically Modified Organisms, Sl. gazette RS no. 41/09

3.7 Rulebook on packaging and packaging waste, Sl. gazette RS no. 88/2019

3.8 Regulation (EU) no. 10/2011 on materials and objects that come into contact with food.

4. Labeling / declaring

4.1 In accordance with the rulebook on conditions for declaring, marking and advertising animal feed, "Official Gazette of RS", No. 4/10

5. Packaging

Big-Bag bags (1000 kg)

Bulk tanks

6. Conditions of storage / transport

Storage: bulk: silos with the possibility of elevation, covered ventilated floor warehouses.

Packaged: closed, dry rooms and on pallets.

Due to the high oil content and possible biochemical process, longer storage is not desirable.

Transport: Closed means of transport.

7. Application

Corn germ, primarily due to the high content of oil rich in tocopherol-vitamin E, as well as the high caloric value of about 19 MJ/kg, has a significant application in human and animal nutrition:

- it is used as a raw material for the production of high-quality edible oil, which has a special utility value for consumers with elevated cholesterol;

- in combination with other vegetable oils, corn germ oil is used as a raw material for the production of margarine;

- corn germ is used as a supplement for animal feed, it affects fertility.

8. GMO status

Product obtained from non-genetically modified raw materials.

	Izradio:	Odobrio:
Ime i prezime	Danijela Kotarac	Jarmila Jonaš
Potpis		

Industrija skroba Jabuka d.o.o. Pančevo; Skrobara Trg maršala Tita br. 65 P. Fah 85, Pančevo; Tel:013/420-033;
www.skrobara.rs; E-mail: office@skrobarajabuka.rs

	Industrija skroba Jabuka d.o.o. Pančevo	PRODUCT SPECIFICATION CORN GLUTEN	No: <u>SP.12</u>																																													
			Issue No. 08; Date: March 2025.																																													
			Page 1 of 2																																													
1. Product identification Product name: Corn Gluten Barcode: 8606105499163 Appearance: Granules of small grains, orange color, characteristic odor Chemical composition: Corn gluten is the by-product of the industrial processing of corn. In the process of wet corn processing, gluten is separated from the corn grain. It represents highly concentrated protein. 2. Physical and chemical characteristics, microbiological parameters:																																																
<table><tr><th>NAME / unit</th><th>LIMIT</th><th>ANALYSIS METHOD (Internal / External)</th></tr><tr><td>Moisture (%)</td><td>max 10</td><td>MI.60 / SRPS EN ISO 1666</td></tr><tr><td>Protein (%on DM)</td><td>min 60</td><td>MI.62 / SRPS EN ISO 3188</td></tr><tr><td>Ash (% on DM)</td><td>max 3</td><td>MI.65 / SRPS EN ISO 3593</td></tr><tr><td>Fat (% on DM)</td><td>max 3</td><td>MI.61 / SRPS EN ISO 3947</td></tr><tr><td>Heavy metals content</td><td></td><td>External examination</td></tr><tr><td>Lead (mg/kg)</td><td>max 0.2</td><td>SRPS EN 15763-ICP/MS</td></tr><tr><td>Arsenic (mg/kg)</td><td>max 0.5</td><td>SRPS EN 15763-ICP/MS</td></tr><tr><td>Cadmium (mg/kg)</td><td>max 0.1</td><td>SRPS EN 15763-ICP/MS</td></tr><tr><td>Mercury (mg/kg)</td><td>max 0.1</td><td>SRPS EN 15763-ICP/MS</td></tr><tr><td>Microbiological critertia</td><td></td><td>External examination</td></tr><tr><td>Total plate count (/g)</td><td>max 12000000</td><td>SRPS EN ISO 4833</td></tr><tr><td>Total yeast and molds (/g)</td><td>max 200000</td><td>SRPS ISO 21527-2</td></tr><tr><td>Clostridium perfringens (/50g)</td><td>Absent</td><td>SRPS EN ISO 7937</td></tr><tr><td>Salmonella spp (/50 g)</td><td>Absent</td><td>SRPS EN ISO 6579</td></tr></table>				NAME / unit	LIMIT	ANALYSIS METHOD (Internal / External)	Moisture (%)	max 10	MI.60 / SRPS EN ISO 1666	Protein (%on DM)	min 60	MI.62 / SRPS EN ISO 3188	Ash (% on DM)	max 3	MI.65 / SRPS EN ISO 3593	Fat (% on DM)	max 3	MI.61 / SRPS EN ISO 3947	Heavy metals content		External examination	Lead (mg/kg)	max 0.2	SRPS EN 15763-ICP/MS	Arsenic (mg/kg)	max 0.5	SRPS EN 15763-ICP/MS	Cadmium (mg/kg)	max 0.1	SRPS EN 15763-ICP/MS	Mercury (mg/kg)	max 0.1	SRPS EN 15763-ICP/MS	Microbiological critertia		External examination	Total plate count (/g)	max 12000000	SRPS EN ISO 4833	Total yeast and molds (/g)	max 200000	SRPS ISO 21527-2	Clostridium perfringens (/50g)	Absent	SRPS EN ISO 7937	Salmonella spp (/50 g)	Absent	SRPS EN ISO 6579
NAME / unit	LIMIT	ANALYSIS METHOD (Internal / External)																																														
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Salmonella spp (/50 g)	Absent	SRPS EN ISO 6579																																														
3. Legal Acts The product is in accordance with fallowing regulations: 3.1 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 and amending Council Directive 91/414/EEC Text with EEA relevance. 3.2 Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC 3.3 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. 3.4 Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs 3.5 Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels of certain contaminants in food, Commission Regulation (EU) 2024/1756 of June 25, 2024 3.6 Regulation (EC) no. 852/2004 of the European Parliament and the Council of April 29, 2004, on the hygiene of food products 3.7 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 3.8 Regulation (EC) no. 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foodsand Regulation (EC) no. and 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and certain other substances to food. 3.9 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. 3.10 Directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 on the approximation of the laws of the Member States relating to food and food ingredients treated with ionizing radiation																																																
	Starch Industry Jabuka d.o.o. Pančevo	PRODUCT SPECIFICATION CORN GLUTEN	No: <u>SP.12</u>																																													
			Issue No.08; Date: March 2025.																																													
			Page 2 of 2																																													

4. Packaging

big bags (1000kg)

Reinfusion**6. Conditions of storage / transport**

Storage: Packed: dry rooms Bulk: storage cells, closed space.

Transport: Closed means of transport.

7. Shelf life

6 months

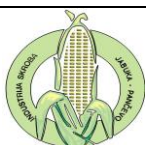
8. Application

Production of animal feed Corn gluten contains easily digestible proteins (55-65% of the total amount of proteins), which is why it is a valuable component in animal feed.

9. GMO status

Product obtained from non-genetically modified raw material

	Created:	Approved:
Name	Danijela Kotarac	Jarmila Jonaš
Signiture		



1. Product Identification

Product Name:	Glucose Syrup
Commercial name:	Candy syrup
Barcode:	8606105499026
Appearance:	Viscous, colorless to bright yellow liquid, neutral scent and sweet taste.
Chemical composition:	Candy syrup on corn basis belongs to the group of hydrolisates produced by the acid hydrolysis of starch and represents the mixture of glucose, maltose and higher sugars.

2. Physical and chemical characteristics, microbiological parameters

NAME / unit	Limits	Analysis Method (Internally / Externally)
Dry Substance (%)	min 80	MI.53a / SRPS EN ISO 1743 – Refractometry (and conversion tables)
DE value	35 – 44	MI.52 / VM/MET 532-Luff School
pH (40% suspension)	4.5 - 5.5	MI.55 / ISI 26-5e-Potenciometry
SO ₂ (mg/kg)	max 10	MI.54 / ISO 5379- Acidimetry
Sulphur ash on DS content (%)	max 1	MI.57 / SRPS EN ISO 5809
Specific weight (g/cm ³)	1.420	VM/MET 1008-Pycnometry
Heavy metals content		External examination
Lead (mg/kg)	max 0,1	SRPS EN 15763-ICP/MC
Arsenic (mg/kg)	max 0,1	SRPS EN 15763-ICP/MC
Microbiological criteria		External examination
Yeasts and Molds (CFU/g)	max 100	SRPS ISO 21527-2
Enterobacteriaceae (CFU/g)	max 10	SRPS ISO 21528-1
Number of aerobic colony (CFU/g)	max 1000	SRPS EN ISO 4833-1
Salmonella spp. (/25 g)	absent	SRPS EN ISO 6579-1 Excluding the annex D SRPS EN ISO 6579-1:2017/A1:2020

3. Legal Acts

The product is in accordance with these regulations:

- 3.1 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 and amending Council Directive 91/414/EEC Text with EEA relevance.
- 3.2 Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and Regulation (EC) No 1831/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC
- 3.3 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.
- 3.4 Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
- 3.5 Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels of certain contaminants in food, Commission Regulation (EU) 2024/1756 of June 25, 2024
- 3.6 Regulation (EC) no. 853/2004 of the European Parliament and the Council of April 29, 2004, on the hygiene of food products
- 3.7 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
- 3.8 Regulation (EC) no. 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods and Regulation (EC) no. 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and certain other substances to food
- 3.9 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
- 3.10 Council Directive 2001/111/EC of 20 December 2001 on certain sugars intended for human consumption
- 3.11 Directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 on the approximation of the laws of the Member States relating to food and food ingredients treated with ionizing radiation



Industrija skroba
Jabuka d.o.o.
Pančevo

PRODUCT SPECIFICATION
CANDY SYRUP

No: SP.04

Issue No. 11/Date: March 2025.

Page 2 of 2

4. Packaging

PET packaging (25 kg; 40 kg; 280 kg); Bulk; storage tanks, cisterns of material for food use.

5. Marking / labeling

Regulation on declaration, labeling and advertising of foodstuffs, Official Gazzete of the RS no 19/17, 16/18, 17/20, 118/20, 17/22, 23/22, 30/22 and 61/2024

6. Storage conditions/Transport

Storage: Bulk; In ambient conditions (15-28°C) in closed tanks, from the material prescribed for use in the food industry, with ventilation and the possibility of heating at a temperature of about 55°C.

Packed; Original PET packaging.

Note: During long storage and due to elevated temperature, color may change; darkening of the syrup.

Transport: Transport is carried out in tanks made of material for food purposes. Connections, adapters, hoses and pumps for highlighting, they must be made of material for food purposes, it is necessary to wash them before and after each use insertion/extraction of the tank.

7. Shelf life

6 months

8. Application

With its presence, Candy Syrup improves the quality of food products by regulating: hygroscopicity, structure, viscosity, cohesiveness, sweetness, sucrose crystallization, osmotic pressure and preservation, foam stabilization, gloss and glaze. Candy syrup is used as a partial or complete substitute for sucrose in the confectionery industry (candies, caramels, fondants, toppings, glazes, etc.), fruit and vegetable processing products (compotes, jam, marmalade, jelly bars, canned fruits and vegetables), dairy products, frozen products, diet products, production of non-alcoholic and alcoholic beverages...

9. Information on Allergens

Allergenic constituent	Used as ingredient	Potential cross contamination
	Yes/No	Yes/No
Peanuts and products thereof	No	No
Crustaceans and products thereof	No	No
Fish and products thereof	No	No
Eggs and products thereof	No	No
Nuts and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Soybeans and products thereof	No	No
Cereals containing gluten and products thereof (*)	No	No
Sulfur dioxide and sulfites (**)	No	No
Celery and products thereof	No	No
Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No
Mollusks and products thereof	No	No
Lupin and products thereof	No	No
Legumes and products thereof	No	No

(*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

(**) SO₂ is an ingredient in the corn fermentation water. The presence of traces of sulfur dioxide confirmed by analysis and does not exceed 10 mg/kg in accordance with the Regulation on declaration and Regulation (EU) 1169/2011.

10. GMO status

Product obtained from non-genetically modified raw materials.

11. HALAL status

Halal certificate

12. KOSHER status

Kosher certificate

	Created:	Approved:
Name	Danijela Kotarac	Jarmila Jonaš
Signature		



1.Product Identification

Product Name:Glucose syrup powder

Commercial name:Glucose syrup powder GP 20

Barcode:8606105499439

Appearance:Fine powder, white color, neutral scent and moderately sweet taste.

Chemical composition: It contains glucose,maltose,maltotriose and oligosacharides, produced by enzyme hidrolysis of corn starch.

2. Physical and chemical characteristics

NAME / unit	Limits	Analysis Method (Internal / External)
Moisture (%)	max 6	MI.21a / SRPS EN ISO 1666
DE value	20– 23	MI.52 / VM/MET 532-Luff School
pH(50 % w/v)	4.0 – 5.5	MI.55 / ISI 26-5e Potenciometry
SO ₂ (mg/kg)	max 10	MI.54 / ISO 5379- Acidimetry
Heavy metals content		Exterenal examination
Lead (mg/kg)	max 0.1	SRPS EN 15763 - ICP/MS
Arsenic (mg/kg)	max 0.1	SRPS EN 15763 - ICP/MS
Cadmium (mg/kg)	max 0.05	SRPS EN 15763 - ICP/MS
Mercury (mg/kg)	max 0.03	SRPS EN 15763 - ICP/MS
Microbiological criteria		Exterenal examination
Molds and Yeasts (CFU/g)	max 100	SRPS ISO 21527-2
Enterobacteriaceae (CFU/g)	max 10	SRPS ISO 21528-1
Aerobic mesophilic microorganisms (CFU/g)	max 1000	SRPS EN ISO 4833-1
Salmonela spp (/25g)	Absent	SRPS EN ISO 6579-1 Excluding annex D SRPS EN ISO 6579-1:2017/A1:2020

3. Legal Acts

The product is in accordance with these regulations:

- 3.1 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 and amending Council Directive 91/414/EEC Text with EEA relevance.
- 3.2 Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC
- 3.3 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.
- 3.4 Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
- 3.5 Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels of certain contaminants in food
- 3.6 Regulation (EC) no. 852/2004 of the European Parliament and the Council of April 29, 2004, on the hygiene of food products
- 3.7 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
- 3.8 Regulation (EC) no. 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods and Regulation (EC) no. and 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and certain other substances to food
- 3.9 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
- 3.10 Council Directive 2001/111/EC of 20 December 2001 on certain sugars intended for human consumption
- 3.11 Directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 on the approximation of the laws of the Member States relating to food and food ingredients treated with ionizing radiation



**Industrija skroba
Jabuka d.o.o.
Pančevo**

**PRODUCT SPECIFICATION
GLUCOSE SYRUP POWDER GP 20**

No: SP.15

Issue 10/Date:February 2026

Page2 of 2

4. Packaging

Plastic multilayer paper bags (25kg)

5. Marking/Declaration

In accordance with the regulation (EU) No.1169/2011 of the European Parliament on informing consumers about food.

6. Storage conditions/Transport

Storage: Dry space with good venting system, on pallets, kept away from chemicals and materials with specific odour.

Transport: Closed transport vehicles, pallets wrapped in foil.

7. Shelf life

2 years

8. Application

Food industry

Whippedcream, icecream, pastry, dressings, chocolate drinks, instant creams, citrus powders

9. Information on Allergens

Allergenic constituent	Used as ingredient	Potential cross contamination
Peanuts and products thereof	Yes/No	Yes/No
Crustaceans and products thereof	No	No
Fish and products thereof	No	No
Eggs and products thereof	No	No
Nuts and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Soybeans and products thereof	No	No
Cereals containing gluten and products thereof (*)	No	No
Sulfur dioxide and sulfites (**)	No	No
Celery and products thereof	No	No
Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No
Mollusks and products thereof	No	No
Lupin and products thereof	No	No
Legumes and products thereof	No	No

(*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

(**)SO₂ is an ingredient in the corn fermentation water. The presence of traces of sulfur dioxide confirmed by analysis and does not exceed 10 mg/kg in accordance with the Regulation on declaration and Regulation (EU) 1169/2011.

10. GMO status

Product obtained from non-genetically modified raw materials.

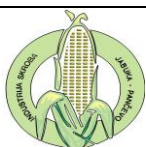
11. HALAL status

Halal certificate

12. KOSHER status

Kosher certificate

	Created:	Approved:
Name	Milena Milićević	Jonaš Jarmila
Signature		



**Industrija skroba
Jabuka d.o.o.
Pančevo**

**PRODUCT SPECIFICATION
GLUCOSE SYRUP POWDER GP 28**

No: SP.16

Issue 07/Date:February 2026.

Page 1 of 2

1.Product Identification

Product Name: Glucose syrup powder
Commercial name: Glucose syrup powder GP 28
Barcode: 8606105499439
Appearance: Fine powder, white color, neutral scent and moderately sweet taste.
Chemical composition: It contains glucose,maltose,maltotriose and oligosacharides, produced by enzyme hidrolysis of corn starch.

2. Physical and chemical characteristics

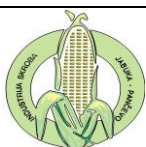
NAME / unit	Limits	Analysis Method (Internal / External)
Moisture (%)	max 6	MI.21a / SRPS EN ISO 1666
DE value	28– 32	MI.52 / VM/MET 532-Luff School
pH (50 % w/v)	4.0 – 5.5	MI.55 / ISI 26-5e Potenciometry
SO ₂ (mg/kg)	max 10	MI.54 / ISO 5379- Acidimetry
Heavy metals content		Exterenal examination
Lead (mg/kg)	max 0.2	SRPS EN 15763 - ICP/MS
Arsenic (mg/kg)	max 0.5	SRPS EN 15763 - ICP/MS
Cadmium (mg/kg)	max 0.1	SRPS EN 15763 - ICP/MS
Mercury (mg/kg)	max 0.03	SRPS EN 15763 - ICP/MS
Microbiological criteria		Exterenal examination
Molds and Yeasts (CFU/g)	max 100	SRPS ISO 21527-2
Enterobacteriaceae (CFU/g)	max 10	SRPS ISO 21528-1
Aerobic mesophilic microorganisms (CFU/g)	max 1000	SRPS EN ISO 4833-1
Salmonela spp (/25g)	absent	SRPS EN ISO 6579-1 Excluding annex D SRPS EN ISO 6579-1:2017/A1:2020

3. Legal Acts

The product is in accordance with these regulations:

- 3.1 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 and amending Council Directive 91/414/EEC Text with EEA relevance.
- 3.2 Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and Regulation (EC) No 1831/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC
- 3.3 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.
- 3.4 Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
- 3.5 Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels of certain contaminants in food
- 3.6 Regulation (EC) no. 853/2004 of the European Parliament and the Council of April 29, 2004, on the hygiene of food products
- 3.7 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
- 3.8 Regulation (EC) no. 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods and Regulation (EC) no. 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and certain other substances to food
- 3.9 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
- 3.10 Council Directive 2001/111/EC of 20 December 2001 on certain sugars intended for human consumption
- 3.11 Directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 on the approximation of the laws of the Member States relating to food and food ingredients treated with ionizing radiation

	Created:	Approved:
Name	Milena Milićević	Jarmila Jonaš



**Industrija skroba
Jabuka d.o.o.
Pančevo**

**PRODUCT SPECIFICATION
GLUCOSE SYRUP POWDER GP 28**

No: SP.16

Issue 07/Date:February 2026.

Page 2 of 2

4. Packaging

Plastic multilayer paper bags (25kg)

5. Marking/Declaration

In accordance with the regulation (EU) No.1169/2011 of the European Parliament on informing consumers about food

6. Storage conditions/Transport

Storage: Dry space with good venting system, on pallets, kept away from chemicals and materials with specific odour.

Transport: Closed transport vehicles, pallets wrapped in foil.

7. Shelf life

2 years

8. Application

Food industry

whipped cream, ice cream, pastry, dressings, chocolate drinks, instant creams, citrus powders

9. Information on Allergens

Allergenic constituent	Used as ingredient	Potential cross contamination	
		Yes	No
Peanuts and products thereof	Yes/No		
Crustaceans and products thereof	No		No
Fish and products thereof	No		No
Eggs and products thereof	No		No
Nuts and products thereof	No		No
Milk and products thereof (including lactose)	No		No
Soybeans and products thereof	No		No
Cereals containing gluten and products thereof (*)	No		No
Sulphur dioxide and products thereof	No		No
Celery and products thereof	No		No
Sesame seeds and products thereof	No		No
Mustard and products thereof	No		No
Mollusks and products thereof	No		No
Lupin and products thereof	No		No

(*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

(**) SO2 is an ingredient in the corn fermentation water

10.GMO status

Non GMO

11.HALAL status

Halal certificate

12.KOSHER status

Kosher certificate

	Created:	Approved:
Name	Milena Milićević	Jarmila Jonaš



1. Product Identification

Product Name: Maltodextrin
Commercial name: Maltodextrin
Barcode: 8606105499194
Appearance: Fine powder, white color, neutral scent and moderately sweet taste.
Chemical composition: It represents mixture of higher saccharides, produced by enzyme hydrolysis of corn starch

2. Characteristics:

NAME / unit	Limits	Analysis Method (Internal / External)
Moisture (%)	max 6	MI.21a / SRPS EN ISO 1666
DE value	12 – 20	MI.52 / VM/MET 532-Luff Schoorl
pH (50 % w/v)	4.0 – 5.0	MI.55 / ISI 26-5e Potenciometry
SO ₂ (mg/kg)	max 10	MI.54 / ISO 5379- Acidimetry
Sulphated ash on DS content (%)	max 1	MI.57 / SRPS EN ISO 5809
Heavy metals content		Exterenal examination
Lead (mg/kg)	max 0.2	SRPS EN 15763 - ICP/MS
Arsenic (mg/kg)	max 0.5	SRPS EN 15763 - ICP/MS
Cadmium (mg/kg)	max 0.05	SRPS EN 15763 - ICP/MS
Mercury (mg/kg)	max 0.03	SRPS EN 15763 - ICP/MS
Microbiological criteria		Exterenal examination
Yeasts and Molds (CFU/g)	max 100	SRPS ISO 21527-2
Enterobacteriaceae (CFU/g)	max 10	SRPS ISO 21528-1
Number of aerobic colony (CFU/g)	max 10000	SRPS EN ISO 4833-1
Salmonella spp (/25g)	absent	SRPS EN ISO 6579-1 Excluding annex D SRPS EN ISO 6579-1:2017/A1:2020

3. Legal Acts

The product is in accordance with these regulations:

- 3.1 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 and amending Council Directive 91/414/EEC Text with EEA relevance.
Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC
- 3.2 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
- 3.3 Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
- 3.4 Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels of certain contaminants in food, Commission Regulation (EU) 2024/1756 of June 25, 2024
- 3.5 Regulation (EC) no. 852/2004 of the European Parliament and the Council of April 29, 2004, on the hygiene of food products
- 3.6 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
- 3.7 Regulation (EC) no. 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods and Regulation (EC) no. 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and certain other substances to food
- 3.8 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
- 3.9 Council Directive 2001/111/EC of 20 December 2001 on certain sugars intended for human consumption
- 3.10 Directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 on the approximation of the laws of the Member States relating to food and food ingredients treated with ionizing radiation



**Industrija skroba
Jabuka d.o.o.
Pančevo**

**PRODUCT SPECIFICATION
MALTODEXTRIN**

No: SP.14

Issue No.11/Date: February 2026

Page 2 of 2

4. Packaging

Plasticized multilayer paper bags (25kg)

5. Marking/Declaration

In accordance with the regulation (EU) No.1169/2011 of the European Parliament on informing consumers about food.

6. Storage conditions/Transport

Storage: Dry space with good venting system, on pallets, kept away from chemicals and materials with specific odour.

Transport: Closed transport vehicles, pallets wrapped in foil

7. Shelf life

2 years

8. Application

Maltodextrin has a wide application in the food industry. Its basic characteristics in application are good solubility in cold water, viscosity regulation, provides a smooth stable structure, moderately sweet taste, low moderate hygroscopicity, prevention of sugar crystallization, regulation of sweetness. It is applied in the production whipped foam, ice cream, pastry, toppings, chocolate drinks, then as a carrier for spices, aromas and sweeteners in the production of cereals, mussels, of meat products etc. They are widely used as carrier for drying products like cheese powder, natural and artificial flavors, fats and fruit juices)

In the pharmaceutical industry, maltodextrin can be used in the manufacture of tablets.

9. Information on Allergens

Allergenic constituent	Used as ingredient	Potential cross contamination
	Yes/No	Yes/No
Peanuts and products thereof	No	No
Crustaceans and products thereof	No	No
Fish and products thereof	No	No
Eggs and products thereof	No	No
Nuts and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Soybeans and products thereof	No	No
Cereals containing gluten and products thereof (*)	No	No
Sulfur dioxide and sulfites (**)	No	No
Celery and products thereof	No	No
Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No
Mollusks and products thereof	No	No
Lupin and products thereof	No	No
Legumes and products thereof	No	No

(*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

(**)SO2 is an ingredient in the corn fermentation water. The presence of traces of sulfur dioxide confirmed by analysis and does not exceed 10 mg/kg in accordance with the Regulation on declaration and Regulation (EU) 1169/2011.

10.GMO status

Product obtained from non-genetically modified raw materials.

11.HALAL status

Halal certificate

12.KOSHER status

Kosher certificate

	Created:	Approved:
Name	Milena Miličević	Jarmila Jonaš
Signature		



1. Product Identification

Product Name: Maltodextrin
Commercial name: Maltodextrin
Barcode: 8606105499194
Appearance: Fine powder, white color, neutral scent and moderately sweet taste.
Chemical composition: It represents mixture of higher saccharides, produced by enzyme hydrolysis of corn starch

2. Characteristics:

NAME / unit	Limits	Analysis Method (Internal / External)
Moisture (%)	max 6	MI.21a / SRPS EN ISO 1666
DE value	15 – 20	MI.52 / VM/MET 532-Luff Schoorl
pH (50 % w/v)	4.0 – 5.0	MI.55 / ISI 26-5e Potenciometry
SO ₂ (mg/kg)	max 10	MI.54 / ISO 5379- Acidimetry
Sulphated ash on DS content (%)	max 1	MI.57 / SRPS EN ISO 5809
Heavy metals content		Exterenal examination
Lead (mg/kg)	max 0.2	SRPS EN 15763 - ICP/MS
Arsenic (mg/kg)	max 0.5	SRPS EN 15763 - ICP/MS
Cadmium (mg/kg)	max 0.05	SRPS EN 15763 - ICP/MS
Mercury (mg/kg)	max 0.03	SRPS EN 15763 - ICP/MS
Microbiological criteria		Exterenal examination
Yeasts and Molds (CFU/g)	max 100	SRPS ISO 21527-2
Enterobacteriaceae (CFU/g)	max 10	SRPS ISO 21528-1
Number of aerobic colony (CFU/g)	max 10000	SRPS EN ISO 4833-1
Salmonella spp (/25g)	absent	SRPS EN ISO 6579-1 Excluding annex D SRPS EN ISO 6579-1:2017/A1:2020

3. Legal Acts

The product is in accordance with these regulations:

- 3.1 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 and amending Council Directive 91/414/EEC Text with EEA relevance.
Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC
- 3.2 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.
- 3.3 Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
- 3.4 Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels of certain contaminants in food, Commission Regulation (EU) 2024/1756 of June 25, 2024
- 3.5 Regulation (EC) no. 852/2004 of the European Parliament and the Council of April 29, 2004, on the hygiene of food products
- 3.6 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
- 3.7 Regulation (EC) no. 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods and Regulation (EC) no. 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and certain other substances to food
- 3.8 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
- 3.9 Council Directive 2001/111/EC of 20 December 2001 on certain sugars intended for human consumption
- 3.10 Directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 on the approximation of the laws of the Member States relating to food and food ingredients treated with ionizing radiation



**Industrija
Jabuka d.o.o.
Pančevo**

**PRODUCT SPECIFICATION
MALTODEXTRIN**

No: SP.14/1

Issue No.11/Date:February 2026

Page 2 of 2

4. Packaging

Plasticized multilayer paper bags (25kg)

5. Marking/Declaration

In accordance with the regulation (EU) No.1169/2011 of the European Parliament on informing consumers about food.

6. Storage conditions/Transport

Storage: Dry space with good venting system, on pallets, kept away from chemicals and materials with specific odour.

Transport: Closed transport vehicles, pallets wrapped in foil

7. Shelf life

2 years

8. Application

Maltodextrin has a wide application in the food industry. Its basic characteristics in application are good solubility in cold water, viscosity regulation, provides a smooth stable structure, moderately sweet taste, low moderate hygroscopicity, prevention of sugar crystallization, regulation of sweetness. It is applied in the production whipped foam, ice cream, pastry, toppings, chocolate drinks, then as a carrier for spices, aromas and sweeteners in the production of cereals, mussels, of meat products etc. They are widely used as carrier for drying products like cheese powder, natural and artificial flavors, fats and fruit juices)

In the pharmaceutical industry, maltodextrin can be used in the manufacture of tablets.

9. Information on Allergens

Allergenic constituent	Used as ingredient	Potential cross contamination
	Yes/No	Yes/No
Peanuts and products thereof	No	No
Crustaceans and products thereof	No	No
Fish and products thereof	No	No
Eggs and products thereof	No	No
Nuts and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Soybeans and products thereof	No	No
Cereals containing gluten and products thereof (*)	No	No
Sulfur dioxide and sulfites (**)	No	No
Celery and products thereof	No	No
Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No
Mollusks and products thereof	No	No
Lupin and products thereof	No	No
Legumes and products thereof	No	No

(*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

(**)SO₂ is an ingredient in the corn fermentation water. The presence of traces of sulfur dioxide confirmed by analysis and does not exceed 10 mg/kg in accordance with the Regulation on declaration and Regulation (EU) 1169/2011.

10.GMO status

Product obtained from non-genetically modified raw materials.

11.HALAL status

Halal certificate

12.KOSHER status

Kosher certificate

	Created:	Approved:
Name	Milena Miličević	Jarmila Jonaš
Signature		



Industrija skroba
„Jabuka“ d.o.o.
Pančevo

PRODUCT SPECIFICATION
PRESSED CORN GERM

No: **SP 19**

Issue: No. 01 , Date: June 2025

Page 1 od 1

1. Product identification

Product name Pressed corn germ

Barcode **8606105499460**

Organoleptic properties Heterogeneous mixture, yellow-brown in color, with a characteristic smell of the product, contains parts of endosperm and husk. The product obtained after extracting the oil, by pressing the corn germ obtained by the wet process during the production of starch.

2. Physical - chemical characteristics

Name/unit	Limits	Test method (Internal / External)
Moisture (%)	max 10	MI.60 / SRPS EN ISO 6496
Fat content (%)	max 15	MI.61 / SRPS EN ISO 3947
Cellulose content (%)	max 8,5	MI.63 / Internal method
Ash content (%)	max 3	MI.65 /SRPS EN ISO 3593
Total Protein (%)	min 12	MI.62 / SRPS EN ISO 3188
Microbiological criteria		
The number of bacteria in 1 gr	max 12 000 000	SRPS EN ISO 4833-1:2014/A1:2022
The number of yeasts and molds in 1 gr	max 200 000	SRPS ISO 21527-2:2011
Salmonella u 50g	absence	SRPS EN ISO 6579-1:2017 except for the Annex D; SRPS EN ISO 6579-1:2017/A1:2020
Clostridium botulinum, Clostridium perfringens in 50g	absence	SRPS EN ISO 15213-2:2023
Mycotoxins		
Aflatoxin B1 (mg/kg)	max 0,03	VM/MET-LC/MS/MS
Zearalenone (mg/kg)	max 6	VM/MET-LC/MS/MS
Ochratoxin A (mg/kg)	max 0,25	VM/MET-LC/MS/MS
Deoxynivalenol (mg/kg)	max 12	VM/MET-LC/MS/MS

3. Legal regulations

3.1 Law on Food Safety Sl. gazette RS no. 41/09; 17/19

3.2 Rulebook on the quality of animal feed Sl. Gazette of RS No. 4/10; 113/12; 27/14; 25/15; 39/16; 54/17

Note: Physical and chemical characteristics; reference values, the specified regulation and the manufacturer's specification

3.3 Rulebook on the maximum permitted amounts of residues of plant protection products in food and food for animals Official Gazette RS 91/22,26/24.

4. Labeling / declaring

4.1 In accordance with the Rulebook on conditions for declaring, labeling and advertising animal feed, Sl. gazette RS no. 4/2010

5. Packaging

Big-Bag bags, Rinfuz

6. Conditions of storage / transport

Storage: Dry rooms, in original packaging and on pallets.

Transport: Closed means of transport, protected from all forms of moisture.

7. Shelf life

6 months

8. Application

Pressed corn germ is used as a component in animal feed products.

Nutritional value: They are a good source of energy and provide essential nutrients for animals.

9. GMO status

The product is obtained from non-GMO corn.

	Created by:	Approved by:
Name and surname	Marina Popov	Jarmila Jonaš
Signature		