



## 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 ( $C_6H_{10}O_5$ )<sub>n</sub>). Produced in wet milling process of corn.

## 2. Physical and chemical characteristics, microbiological parameters:

| NAME / unit                      | LIMIT     | ANALYSIS METHOD<br>(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 <sub>2</sub> (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<br>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

(\*\*) SO<sub>2</sub> 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 |                  |               |