

Private Joint Stock Company "INTERCORN CORN PROCESSING INDUSTRY"

120, M.Malinovskogo str., Dnipro, 49022 Ukraine
tel.:+38(056) 732-12-38, tel./fax: +38(056) 732-12-39
Public Joint Stock Company Raiffeisen Bank Aval, Kyiv city, Ukraine
MFO 380805, Acc.UA163808050000000026002426204,SWIFT code AVALUAUK
Identification Tax Number 326164204687

Decision on state registration of capacity № r-UA-04-12 dated 20.12.21
The Company has certified management system in accordance with requirements:
ISO 9001:2015 certificate №UA230905 valid until dated 03.05.25
FSSC 22000 certificate №20210072F/2 valid until dated 06.04.26



QUALITY CERTIFICATE № 13/6123243073

Producer name and address:

Buyer name and address:

Name of products: Normative document:

Packing of products:

Shipping:

Production date:

Expiry date:

Batch number:

Net weight, kg:

Date of issue of the quality certificate:

PJSC "INTERCORN CORN PROCESSING

INDUSTRY" 120, M.Malinovskogo str., Dnipro, 49022

<u>Ukraine</u>

SRL "IURICI", str.Buiucani 3, ap 53, Chisinau,

Republic of Moldova

Maltose syrup

ТУ У 15.6 – 32616426 – 008:2005 «Maltose syrup.

Technical requirements».

cardboard drums 43L

Car BT7759CB Truck BT9960XP

02.10.2023

01.10.2024

13

19200

17.11.2023

ТОВ "IHTEPCTAPЧ УКРАЇНА" €ДРПОУ 38307757

02090, M. KNIB

	6. 4	Charactaristic		02090, M. N
Nº	Name of Parameter	Characteristics according to Ty y 15.6 – 32616426 – 008:2005	Norm according to specification	Measurements results
1	2	3	4	5
1	Organoleptic characteristics		N. F. CANDELLOW	
	Appearance	- Homogeneous viscous liquid	Homogeneous viscous liquid	Homogeneous viscous liquid
	Colour	- From colorless to pale yellow	- Colorless	- From colorless to pale yellow
	Odour	and in the		sweet without
	Taste HSOMA	- Characteristic to product	- Characteristic to product	foreign taste without foreign odour
2	Colour, ICUMSA, units, no more than:	20,0		9,1
3	Total dry solids, %, not less than	78,0		78,5
4	Dextrose Equivalent (Lane-Eynon method), %	40,0		57,4
5	рН	4,0-6,0		4,9
6	Acidity [0,1 N NaOH/100g of DS], cm3, no more than	12,0		2,0
7	Sulfur Dioxide (SO2) content, ppm, no more than	20,0		5,8
8	Ash content (in d.s.b.), %, no more than	0,1		0,073
9	Glucose (dextrose) content (on DS), %	according to contract		17,3
10	Fructose content (in d.s.b.), % not less than	absent		absent
11	Maltose content (in d.s.b.), %	40,0-70,0		58,2
12	Maltotriose content (in d.s.b.), %	according to contract		9,8

13	Higher sugars content (in d.s.b.), %	according to contract	14,7
14	Content of extraneous mechanical impurities	not allowed	absent
	Food Safety Parameters		
15*	Arsenic (As) content, ppm, no more than	0,1	less than 0,0010
16*	Copper (Cu) content, ppm, no more than	10,0	0,04
17*	Lead (Pb) content, ppm, no more than	0,2	0,06
18*	Mercury (Hg) content, ppm, no more than	0,01	less than 0,0010
19*	Cadmium (Cd) content, ppm, no more than	0,05	less than 0,0001
20*	Zinc (Zn) content, ppm, no more than	30,0	0,24
21*	Total Aerobic and Anaerobic Microbial Count cfu/g, no more than	1000	· less than 10
22*	Pathogenic microbes including Salmonella, per 25 g	not allowed	absent
23*	Coliforms, per 1 g	not allowed	absent
24*	Yeast cfu/g, no more than	100	less than 10
25*	Mold cfu/g, no more than	100	less than 10
26*	Caesium-137 (137Cs), Bq/kg, no more than	50,0	4,0
27*	Strontium-90, (90Sr), Bq/kg, not more than	30,0	1,0

^{* -} Testing is carried out in accredited or certified laboratory.

Test report for toxic characteristic № 2507 dated 25.08.2023 issued by SE "Dniprostandardmetrology" (certificate of accreditation №20047 valid untill 16.06.2024).

Test report for microbiological characteristics № 23/4861 dated 25.09.2023 issued by the State Department "Dotsk and PC of the MoZ" (accreditation certificate No. 20514 valid until 10.03.2024)

Test report of radionuclide content №18010-5 R dated 27.02.2023 issued by SE "Dniprostandardmetrology" (certificate of accreditation №20047 dated 17.01.2023).

Test report for GMO content № 2499 dated 23.08.2023 issued by SE "Dniprostandardmetrology" (certificate of accreditation №20047 dated 17.01.2023).

Syrup is packed in a small package must be kept in closed warehouse or under protective apron, which is protected from sunshine.

Shelf life - one year from date of manufacturing.

Conclusion

Maltose syrup meets the requirements of Ty y 15.6 – 32616426 – 008:2005 «Maltose syrup. Téchnical requirements».

Responsible Executors: Manager of QA department: V.M. Oleshko (last name, first name, patronymic)

ВИРОБНИЧА ЛАБОРАТОРІЯ ПРАТ «ІНТЕРКОРН КОРН ПРОСЕССІНГ ІНДАСТРІ»

Україна, 49022, м. Дніпро вул. Маршала Малиновського, 120