



# AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED  
(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

## PURCHASE ENQUIRY

AFD: PUR: ENQ:2024:924

20.12.2024

Dear Sir,

We are in process of finalization purchase order for supply following material to our Dairy

Sr.No	Materials	Quantity (Kgs)	Supply period
1	Maltodextrin (INS 1400)	500	Immediate

The purchase process will be through online reverse auction. Suppliers who wish to supply the same may participate in our auction provided they get registered themselves on our website <http://afdpurchase.amul.in/>.

Kindly get your self registered on above website and send us sample with test report/COA of above ingredients latest by 26.12.2024 on below address.

Purchase Department  
AmulFed Dairy, - A Unit of G. C. M. M. F. Ltd.  
(Previously Known as Mother Dairy Gandhinagar)  
Plot No: 35, Near Indira Bridge, At & Post: BHAT Village  
Ahmedabad – Gandhinagar Highway,  
Dist.: Gandhinagar, Pin code: 382 428.

Vendor registration done after 26.12.2024 will not be considered for this auction. Online reverse auction will be carried out among registered bidders only. All terms and condition will be provided to bidders during auction process.

AmulFed Dairy reserve the right of acceptance or rejection of vendor registration and it is purely management discretion and cannot be challenged

**NOTE: A line of confirmation after vendor registration is done from your side shall be sent to us on email [pn.shelke@amul.coop](mailto:pn.shelke@amul.coop)**

**AmulFed Dairy**

**Purchase Department**

**Incl: Specification**



# AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

## Dextrin Roasted Starch (Tentative)

This monograph was also published in: Compendium of Food Additive Specifications.  
Joint

FAO/WHO Expert Committee on Food Additives (JECFA), 82nd meeting 2016. FAO  
JECFA

Monographs 19

1 of 3

© FAO/WHO 2016

## DEXTRIN ROASTED STARCH (TENTATIVE)

Prepared at the 82nd JECFA (2016) and published in FAO JECFA  
Monograph 19 (2016), superseding specifications for Dextrin roasted  
starch included in the specifications for Modified starches prepared at  
the 79th JECFA (2014), published in FAO JECFA Monographs 16  
(2014). An ADI “not specified” was established at the 26th JECFA  
(1982).

Information is required on:

A suitable method for the Dispersion or Reducing Sugars

Distinguishing Test

SYNONYMS INS No. 1400

**DEFINITION** Starch is a carbohydrate polymer consisting of a large number of  
glucose units linked together primarily by alpha 1-4 glucosidic bonds.  
The starch polymers come in two forms: linear (amylose) and  
branched through alpha 1-6 glucosidic bonds (amylopectin), with  
each glucose unit possessing a maximum of three hydroxyls that can  
undergo chemical substitution.

Dextrin roasted starch is a modified starch. It is obtained by dry heat  
treatment with hydrochloric acid or ortho-phosphoric acid of food  
starch, in accordance with good manufacturing practice. The  
alteration of the starch is a minor fragmentation.

Dextrin roasted starch may additionally be subjected to bleaching, in  
accordance with good manufacturing practices.

C.A.S number 9004-53-9

**DESCRIPTION** White or nearly white powder or granules or (if pregelatinized) flakes,  
or amorphous powder or coarse particles.

**FUNCTIONAL USES** Thickener, stabilizer, binder, emulsifier

**CHARACTERISTICS**

**IDENTIFICATION**

**Solubility (Vol. 4)** Insoluble in cold water (if not pre-gelatinized); forming typical  
colloidal solutions with viscous properties in hot water; insoluble in  
ethanol.

**Microscopy Passes test**

See description under TESTS

**Iodine stain Passes test**

See description under TESTS

**Copper reduction Passes test**

See description under TESTS

2 of 3



# AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

© FAO/WHO 2016

Dispersion test or  
Reducing sugars  
distinguishing test  
Information required

## PURITY

Loss on drying Cereal starch: not more than 15.0%

Potato starch: not more than 21.0%

Other starches: not more than 18.0%

(120°, 4 h, vacuum not exceeding 100 mm Hg)

pH 2.5-7.0

See description under TESTS

Sulfur dioxide (Vol. 4) Not more than 50 mg/kg on the dried basis for modified cereal starches

Not more than 10 mg/kg on the dried basis for other modified starches

Lead (Vol. 4)

Manganese (Vol. 4)

Carboxyl groups

(Vol. 4)

Not more than 2 mg/kg on the dried basis

Determine using a method appropriate to the specified level. The selection of sample size and method of sample preparation may be based on principles of methods described in Volume 4 (under "General Methods, Metallic Impurities").

Not more than 50 mg/kg on the dried basis

Determine using a method appropriate to the specified level. The selection of sample size and method of sample preparation may be based on principles of methods described in Volume 4 (under "General Methods, Metallic Impurities").

Not more than 0.1% on the dried basis

## TESTS

### IDENTIFICATION

#### TESTS

Microscopy Modified starches which have not been pre-gelatinized retain their granular structure and can be identified as starches by microscopic observation. Shape, size and sometimes striations are characteristics of the botanical origin. In polarized light under cross nicol prisms the typical polarization cross will be observed

Iodine stain Add a few drops of 0.1 N potassium tri-iodide to an aqueous suspension of the sample. These starches stain with iodine in the same way as native starches. The colour can range from dark blue to red

Copper reduction Place about 2.5 g of the sample previously washed with water, in a boiling flask, add 10 ml of dilute hydrochloric acid (3%) and 70 ml of water, mix, reflux for about three hours and cool. Add 0.5 ml of the

3 of 3

© FAO/WHO 2016

resulting solution to 5 ml of hot alkaline cupric tartrate TS. A copious red precipitate is produced

## PURITY TESTS



# AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

**pH (Vol. 4) Suspend 20 g of the sample with 80 ml of water, and agitate continuously at a moderate rate for 5 min (In the case of pre-gelatinized starches, 3 g should be suspended in 97 ml of water)**