

# MALTODEXTRIN

## GENERAL DESCRIPTION

Maltodextrin is a carbohydrate powder is white, soft, low sweetness, high solubility and dispersibility is obtained from corn, despite its low hygroscopic properties and contributor extender is a perfect solid.

### Chemical Analysis

DE (Dextrose) : 9.0 – 12.0  
 Moisture : 6.00 % Max  
 Minerals : 0.6 %  
 Ph : 4.0 – 6.0  
 Solubility : >98  
 Arsenic (As) : <0.5

### Microbiological Analysis

Coliform : < 30 ufc/g  
 Bacilli : < 3000  
 Salmonella : Absence  
 Yeasts and molds : 50 ufc/g

### Typical Composition of Carbohydrates

Monosaccharides : 0.8%  
 Disaccharide : 2.9%  
 Trisaccharides : 4.4 %  
 Tetra saccharides : 3.8 %  
 Pentasaccharides and above : 88.1%

### Applications

Industry is used as a humectant and thickener to stabilize high-fat foods to disperse dry ingredients to favor the spray drying of flavors, fruit juices or other difficult to dry, and as a source of carbohydrate energy drinks provides as many calories as sugar.

### Packing

Laminated polyethylene inner bag of 100 microns completely sealed and multilayered kraft paper bag with moisture barrier. Net weight 25 kg product.

### Storage and Handling

Store in a cool dry place at temperatures below 25 ° C and a relative humidity below 60%. Opening the bag to be taken care to seal the polyethylene packaging to prevent moisture pickup. The shelf life is at least 12 months.

