

Maltodextrin

Specification codeMALTO/5/OP/E

Date18/12/2024

Product description

Product Name	Maltodextrin
Description	This product is a purified spraydried maltodextrin obtained by hydrolysis of starch. It is a granulated powder with a white to light yellow colour, a moderate sweet taste and typical odour.
Appearance	Non crystal powder with white to off-white color, without the impurity that can be seen by eye, no unusual odor, no sweet or light sweet, no unusual taste.

Others specs

Allergens	Free
GMO	Free
Storage	It should be stored in a cool, dry, hygienic and odor free environment; It should not be stacked in the open air. It is strictly prohibited to be exposed to the sun and rain. Temperature requirement: room temperature.

Physical chemical analysis

Moisture	≤ 6%
Dextrose Equivalent	10 - 20
pH	4 - 6.5
Sulphated Ash	≤0.5 %
SO2	≤0.01 g/kg
Solubility	≥98.0 % (m/m)
Particle Size Pass through %	
- Sieve 60 mesh	90%
- Sieve 80 mesh	85%
- Sieve 100 mesh	75%
Arsenic (As)	≤0.5 mg/kg
Lead (Pb)	≤0.5 mg/kg

Microbiological analysis

Total Plate Count	≤1000 cfu/g
Mould and yeasts	≤ 100 cfu/g
E. coli	Negative
Salmonella	Negative