诸城东晓生物科技有限公司

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Specification of Maltodextrin

1. Product Description

Maltodextrin is a spray-dried powder and obtained by the partial hydrolysis of corn starch.

2. Product Features

Well fluidity, no particular smell; Well solubility with proper mucosity;

Low hydroscopicity, less agglomeration, good carrier for sweeteners, aromatizer, stuffing;

Widely used for coffee, chocolate, milk, solid drink and soup, etc.

3. Composition

Maltodextrin, Water.

4. Physical

Appearance: White powder, without the impurity that can be seen by eye

Taste: slightly sweetness, no odor tastes

Odor: With the flavor of Maltodextrin, no odor smell

5. Chemical Analysis

TEST ITEM	TEST STANDARD
DE%(m/m)	18-20
Starch Test	Negative
Moisture%(m/m)	≤6.0
Solubility%(m/m)	≥98
PH	4.5-6.5

6. Contaminants - Microbiological Analysis

TEST ITEM	Standards
As mg/kg	≤1.0
Pb mg/kg	≤0.5
Sulfur Dioxide Residual g/kg	≤0.04
Total Plate count	≤3000
Coli forms MPN/100g	≤30
Pathogenic Bacterium	No exist

7. Packing

25kg PP woven bag or paper woven bag with PE liner

16.5 mts/ 17 mts in a 20"FCL without pallet or 26mts in a 40"FCL.

8. Storage

Kept in a light-proof, well-closed, dry and cool place.

9. Shelf life

Shelf life: 24 months in original and unopened packaging.

