

SPECIFICATION OF MALTODEXTRIN

Commodity Name: Maltodextrin

CAS No.: 【9050-36-6】

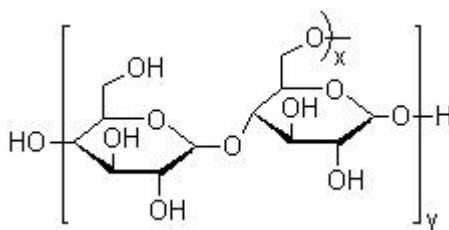
H.S. Code: 17029000

Synonyms: Maltodextrin; Dextrin maize starch

Molecular Formula: (C₆H₁₀O₅)_n

Molecular Weight: 504.44

Structure:



Description: Maltodextrin is a flavorless complex carbohydrate usually derived from corn starch. It is also called "modified corn starch" or "glucose polymers". Maltodextrin may also be made from potatoes, rice, or other starchy sources. All nutrients (proteins and lipids, in addition to carbohydrates) ultimately are delivered to your muscles as glucose

Specification: Food Grade

Terms	Quality Standard
Appearance	White without the impurity that can be seen by eye
Moisture %	≤6.0
PH	4.0-6.0
DE value %	15-20
Solubility %	≥98
Iodine experiment	Not changing blue
Sulphated Ash%	<0.6
Total Bacterial Count (CFU/G)	≤250
E. coli, /100g	Absent
Heavy metal(Pb,As),ppm	≤0.5

Allergenic: The product contains none of the ingredients of the list of allergenic substances of the EC.

Packing and Transportation: Adopting the package of 25kg/bag with net Kraft bag and PE inner.

The transportation shall be in accordance with the requirement of general chemicals.

Usage: Its bland taste makes it inert to other food flavours and colours. It is a good agent in ensuring.

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dispersibility in cold water and maintaining clarity and eye appeal. It increases the viscosity and prevents caking and crystallisation in the frozen foods such as icecream

Storage: Store in a cool, dry, ventilated environment.

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Authorized Signature