Maltodextrin

Niran BioChemical Limited. Your reliable food ingredients and chemicals supplier.
Why choose NiranBio’s maltodextrin?

1. We provide a wide DE range
2. Our quality of maltodextrin is very high
3. Our products are completely GMO free
4. We offer flexible payment terms, pre-shipment inspection and a full insurance system

PRODUCT INTRODUCTION

Maltodextrin is a polysaccharide, which consists of D-glucose units connected by chains of variable lengths. It can be enzymatically derived from any starch. What we provide is enzymed and purified maltodextrin from corn starch, which does not have the risk of causing gluten intolerance. Due to its partial hydrolysis, maltodextrin is easily digestible, being absorbed as rapidly as glucose, and might be either moderately sweet or almost flavorless. Maltodextrins are classified by DE (dextrose equivalent) and have a DE between 10 and 40. If the DE value is higher, the glucose chains are shorter, which means that the sweetness and solubility are higher, and the heat resistance is lower. Above DE 20, the European Union’s CN code calls it glucose syrup, at DE 10 or lower the customs CN code nomenclature classifies maltodextrins as dextrins.

APPLICATIONS

Maltodextrin is widely used in the food and beverage industries, such as for beer brewing, in sausages, in beverages, in ice creams, and in many other products. The attractive price for the relatively high quality makes it a popular food additive.

Product name: Maltodextrin
CAS No.: 9050-36-6

Specifications overview

|----------------------|----------|---------|---------|---------|

Routine packing: 25 kg/bag
Place of origin: China
Certifications: Kosher, Halal, ISO, FSSC, IP (Non-GMO)

Shelf life and storage:
Two years stored in room temperature

Quantity in 20’ FCL:
- 13MT with pallets
- 16MT without pallets

Quantity in 40’ FCL:
- 26MT with pallet
- 26MT without pallets
**FAQs**

1. **What means ‘DE’? What is the most commonly applied DE value?**
   ‘DE’ means ‘dextrose equivalent’. The DE value reflects the extent of hydrolysis reaction, which will affect the viscosity and sweetness of the maltodextrin. We could provide DE values varying from 10 to 40. DE 10-15 and 15-20 are the most commonly requested values.

2. **Could you provide non-GMO certificates?**
   Of course we would be glad to provide you with any of our certifications. We have testing reports of research that has been conducted by a third party, like IP.

3. **Are you using wheat to produce maltodextrin?**
   No, we do not use wheat to produce maltodextrin. Our raw material is corn starch.

---

**Specification table**

<table>
<thead>
<tr>
<th>Test</th>
<th>Result</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appearance</td>
<td>Non-crystal powder in a white or light yellow colour, without any impurities that can be seen by eye.</td>
</tr>
<tr>
<td>Odour and taste</td>
<td>No unusual odour or smell (not sweet or slightly sweet), no unusual taste.</td>
</tr>
<tr>
<td>Moisture, in %</td>
<td>Max 6.0</td>
</tr>
<tr>
<td>Solubility, in %</td>
<td>Min 98</td>
</tr>
<tr>
<td>pH</td>
<td>4.0-6.0</td>
</tr>
<tr>
<td>Sulphuric acid ash, in %</td>
<td>Max 0.6</td>
</tr>
<tr>
<td>Iodine experiment</td>
<td>Not change blue</td>
</tr>
<tr>
<td>Arsenic, in mg/kg</td>
<td>Max 0.5</td>
</tr>
<tr>
<td>Lead, in mg/kg</td>
<td>Max 0.5</td>
</tr>
<tr>
<td>Bacterium total, in cfu/g</td>
<td>Max 1000 cfu/g</td>
</tr>
<tr>
<td>E.coli, in cfu/100g</td>
<td>Max 30</td>
</tr>
<tr>
<td>Pathogen</td>
<td>Non-detectable</td>
</tr>
</tbody>
</table>
CONTACT US
If you are interested in ordering NiranBio’s products, if you would like to have a sample of our product or if you would like more information about our products in general, feel free to contact us. We invite you to visit our website, www.niranbio.com, where you can find a lot of additional information about how we work, the services and guarantees we provide, and technical support. In case you would like to inquire about this product, you can either click the ‘Inquiry’ button on our website, or send your request directly to export@niranbio.com.

Niran BioChemical Limited
Wanda Plaza Unit 1703
51 Liangxi Road
214061 Wuxi, China

T +86 510 8522 9221
F +86 510 6893 0073
E export@niranbio.com
F www.facebook.com/niranbio

DISCLAIMER
NiranBio tries its utmost to make sure the information provided in this specification sheet is correct, complete and up to date. However, we cannot guarantee that this information is indeed completely accurate or reliable. This sheet is intended for business to business use, and the information provided is therefore fit for this purpose. It does not provide any medical, scientific or disease treatment advice and should not be considered as such. NiranBio is not reliable for such a reader’s interpretation. For region or country specific details about the trade and shipment of this product, we advise you to contact our sales personnel. The content of this document is subject to change without further notice.
© Niran BioChemical Limited, 2015