

Specification code **MALTO/5/OP/E**Date **18/12/2024**

## 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

## Our certificates

