



## Makendi Maltodextrin

### DESCRIPTION:

Maltodextrin is a low DE value product made from starch through low hydrolysis by adding acid or enzyme.

**PACKING:** Net 25 kg kraft paper bags. 17 mt/FCL 20ft container.

**SHELF LIFE:** 24 months.

### SPECIFICATIONS:

Sense Index			
Item	Standard		
	MD100	MD150	MD200
Appearance	White powder with yellowish shadow, no irregular shape, no visible impurities by naked eyes		
Smell	With the flavor of maltodextrin		
Taste	Sweetish or not, no odor smell		
Physics Index			
Item	Index		
	MD100	MD150	MD200
DE value	≤10%	≤15%	≤20%
Moisture	≤6%		
Solubility	≥98%		
PH value	4.5-6.5		
Sulphate Ash	≤0.6%		
Iodine test	Negative		
Hygiene Index			

Item	Index		
	MD100	MD150	MD200
Pb (Pb+)	≤0.5mg/kg		
As (As-)	≤0.5mg/kg		
Coliform (N)	≤30mpn/100g		
Total bacteria (N)	≤3000 cfu/g		
Pathogens (salmonella)	Negative		

**APPLICATIONS:**

- Lower DE value maltodextrin can easily become gelatin in solution which tastes similar to oil. So it can find use in high oil content food, such as ice cream, fresh milk cake replacing part of oil to lower food heat and avoid taste change.
- Maltodextrin has very good carrier function and fluidity without starch abnormal odor and does not cover other original tastes and fragrances so it can find use in many kinds of powder flavors, cosmetics.
- Maltodextrin also has very good coverage, sorption and viscosity so it can be used in surface coating of copper plate paper and can also find use in pharmaceutical industry.