



MALTODEXTRIN M180

MALTODEXTRIN ARE BLAND, MINIMALLY SWEET WHITE CARBOHYDRATE POWDERS PRODUCED FROM CORN OF U.S ORIGIN. THEY ARE PRODUCTS WITH VARYING LENGTH POLYMER PROFILES THAT PROVIDE A WIDE RANGE OF VISCOSITY AND SOLUBILITY CHARACTERISTICS. MALTODEXTRIN ARE GENERALLY RECOGNIZED AS SAFE (GRAS) AS DIRECT FOOD INGREDIENTS AT LEVELS CONSISTENT WITH GOOD MANUFACTURING PRACTICES (21 CFR 184.1444).

MALTODEXTRIN IS PACKAGED IN 50-POUND NET, MULTIWALL PAPER BAGS THAT ARE INDIVIDUALLY SHRINK-WRAPPED. MALTODEXTRIN SHOULD BE STORED IN COOL, DRY AREAS, PREFERABLY LESS THAN 90°F AND LESS THAN 60% RELATIVE HUMIDITY. AT THESE CONDITIONS, THE SHELF LIFE OF MALTODEXTRIN WILL BE A MINIMUM OF TWO YEARS. IF CONDITIONS DIFFER FROM ABOVE, MALTODEXTRIN WILL REMAIN STABLE WITH THE EXCEPTION OF MOISTURE; THEREFORE, A REEVALUATION IS RECOMMENDED AFTER ONE YEAR.

STANDARD SPECIFICATIONS*

DEXTROSE EQUIVALENT	16.5 - 19.
MOISTURE	% 6.0 MAX.
ASH (SULFATED)	% 0.5 MAX.
PH (20% SOLUTION)	4.0 - 4.7
BULK DENSITY (PACKED)	LB/CU FT 33.0 - 43.0
AEROBIC PLATE COUNT	CFU/G 100 MAX.
YEAST/MOLD	CFU/G 100 MAX.
E. COLI	NEGATIVE/ 10G
SALMONELLA	NEGATIVE/ 25G

*ANY SPECIFICATIONS DIFFERENT FROM OR NOT LISTED ABOVE MUST BE AGREED UPON BETWEEN THE CUSTOMER AND NEOLACTOSE & FOOD LLC DURING SPECIFICATION APPROVAL.

TYPICAL CARBOHYDRATE PROFILE (DRY BASIS)

MONOSACCHARIDES	1.6%
DISACCHARIDES	5.8%
TRISACCHARIDES	7.8%
TETRASACCHARIDES	6.1%
PENTASACCHARIDES & ABOVE	78.7%

APPLICATIONS

MALTODEXTRIN HAS DESIRABLE BULKING AND BODYING CHARACTERISTICS AND IS RESISTANT TO CAKING. IT IS SUGGESTED FOR USE IN BEVERAGES, CAKE AND COOKIE MIXES, SPECIALTY CONFECTIONS, FROZEN DESSERTS, GLAZES, DEHYDRATED FOODS, FLAVORED SYRUPS, AND AS A CARRIER FOR SEASONINGS, ARTIFICIAL SWEETENERS, AND MANY OTHER POWDERED SPECIALTY PRODUCTS.

SOLUBILITY AND DISPERSIBILITY

MALTODEXTRIN M180, DISPERSES EASILY TO PRODUCE CLEAR SOLUTIONS AT UP TO 60% CONCENTRATIONS.

VISCOSITY

MALTODEXTRIN M180, HAS NEWTONIAN VISCOSITY WHEN PUT INTO SOLUTION. AT HIGH LEVELS (ABOVE 50%), IT WILL CONTRIBUTE SIGNIFICANTLY TO SOLUTION VISCOSITY.

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