

MALTO DEXTRIN



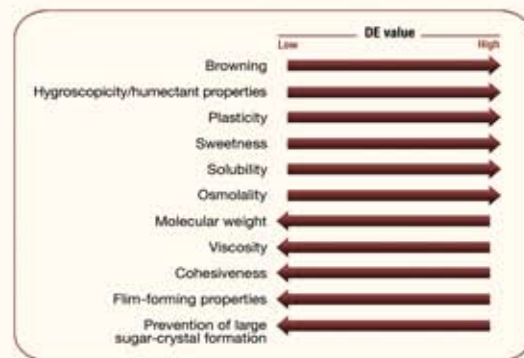
APPLICATIONS

- Food industry: - cakes, cookies, frostings, granola bars, dry mixes and ice creams
- soups, sauces, creams and salad dressings
- nutritional and sports drinks

SPECIFICATIONS

- Appearance: yellow amorphous powder
- Moisture : 6.0% max
- Ash: 0.6% max
- pH: 4.0-6.5
- DE: 4-19.9 (tailored)

PROPERTIES



PACKAGING & SHELF LIFE



- 20-25 kg bags
- FIBC

Minimum of 24 months after date of production, in closed packing. Best before expiration date on packaging.