



PREMIER FOOD AND MACHINERY.CO.LTD
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Tel (66-2)476-6901, 477-1045, 476-9690, 877-0525-7

Maltodextrin DE10-12

Molecular formula: $(C_6H_{10}O_5)_n$

Product grade: Food grade



Maltodextrin is a polysaccharide that is used as a food additive. It is made from refined cornstarch enzymatically by advanced processing technology and is usually found as a creamy-white hygroscopic spraydried powder. Maltodextrin is easily digestible, being absorbed as rapidly as glucose, and might be either moderately sweet or almost flavorless.

Maltodextrin consists of D-glucose (dextrin) units connected in chains of variable length. The glucose units are linked with $\alpha(1\rightarrow4)$ bonds. Maltodextrin is typically composed of mixtures of chains that vary from three to nineteen glucose units long. Maltodextrins are classified by DE (dextrose equivalent) and have a DE of 20 or higher, mostly between 5 to 20. Above DE 20, the European Union's CN code calls it glucose syrup.

Physical & chemical properties.

1. White powder with yellowish shadow, no irregular shape, no visible impurities by naked eyes, With the flavor of maltodextrin
2. Well fluidity, no particular smell. Well solubility with proper mucosity.
3. Low hydroscopicity, less agglomeration, Good carrier for sweeteners, aromatizer and



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stuffing.

4. Emulsification and consistency, improving the shape and structure of food.
5. Easy absorption suitable as food stuffing for the invalid as well as the elders and infants.
6. Good stableness against recrystallization.

Usage:

For the confection, it can improve the taste, tenacity and the structure of foods, preventing recrystallization and extending shelf life.

The beverages are scientifically prepared with Maltodextrin, which add more flavors, soluble, consistent and delicious, and reduce sweet taste and cost. There are more advantages of these kinds of beverages than that of the traditional drinks and foods such as ice-cream, fast tea and coffee and more

As a nice stuffing or carrier, it can be used in infant foods for improving their quality and health care function. It is beneficial to children and infants.

