



MALTRIN[®] M100

Maltodextrin



Distributed by CCC
Contact us @ (905) 454-6900 or
info@ccc-group.com

DESCRIPTION

MALTRIN[®] maltodextrins 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.

REGULATORY

MALTRIN[®] maltodextrins are generally recognized as safe (GRAS) as direct food ingredients at levels consistent with good manufacturing practices (21 CFR 184.1444). The correct labeling is “maltodextrin”, but all label declarations should be reviewed with appropriate legal counsel.

PACKAGING, STORAGE AND SHELF LIFE

- Packaged in: 50-pound net, multiwall paper bags that are individually shrink wrapped; 2,000-pound tote bags; 25-kilogram bags.
- Store under ambient conditions; protect from excessive heat and excessive humidity for extended periods of time.
- Under good storage conditions the shelf life should be a minimum of two years.
- MALTRIN[®] maltodextrins will remain stable, but may pick up moisture if stored in excessive humidity, so reevaluation for moisture is recommended after one year to confirm the product still meets desired specifications.

PRODUCT ATTRIBUTES

- Heated solutions at 30% solids remain clear
- Minimal contribution to viscosity at solids below 30%
- Very low hygroscopicity
- Low sweetness

APPLICATIONS

- Source of energy for nutritional products
- Aids in spray drying flavors or other ingredients
- Carrier and dispersant for dry-blend mixes and seasonings
- Prevents sugar crystallization in confections, frostings and glazes
- Contributes to total solids in frozen desserts

LOT CODES

Lot codes can be interpreted as follows: The first alpha character represents the product, followed by the last two numbers of the year and then the Julian date. Numbers following the Julian date represent the product line and the lot of the day.

Example: M1310801: M = MALTRIN[®]; 13 = 2013; 108 = Apr. 18; 01 = first lot

Technical Information

MALTRIN® M100

Maltodextrin

TYPICAL NUTRITIONAL INFORMATION

Values per 100 grams of product

Calories	378
Calories from Fat	0 g
Total Fat	0 g
Saturated Fat	0 g
Trans Fat	0 g
Monounsaturated Fat	0 g
Polyunsaturated Fat	0 g
Protein	0 g
Total Carbohydrate	94.5 g
Sugars	4 g
Dietary Fiber	0 g
Soluble Fiber	0 g
Insoluble Fiber	0 g
Sugar Alcohols	0 g
Other Carbohydrates	90.5 g
Calcium	16 mg
Iron	0 mg
Sodium	90 mg
Magnesium	6 mg
Potassium	5 mg
Phosphorus	8 mg

Mandatory Nutrition Facts listed in bold

The above information is considered to be typical and not part of the product specification. Each value represents the average analyses performed using samples from several product lots. All nutrient data is reported for 100 grams of "as is" product, assuming 5 percent moisture and 94.5 grams of carbohydrate.

NOT a significant source of Vitamin A, Vitamin C, Vitamin D, Vitamin E, Vitamin K, Thiamin, Riboflavin, Niacin, Vitamin B6, Folate, Vitamin B12, Panthothenic Acid, Biotin, or minerals Chromium, Copper, Iodine, Manganese, Molybdenum, Selenium, Zinc.

STANDARD SPECIFICATIONS*

• Dextrose Equivalent	9.0-12.0
• Moisture, %	6.0 max.
• Ash (sulfated), %	0.5 max.
• pH (20% solution)	4.0-4.7
• Bulk Density (packed), lb/cu ft	30.0-39.0
• Aerobic Plate Count, CFU/g	100 max.
• Yeast/Mold, CFU/g	100 max.
• <u>E. coli</u>	Negative/10 g
• Salmonella	Negative/25 g

* Any specification different from or not listed above must be agreed upon between the customer and Grain Processing during specification approval.

CARBOHYDRATE LABELING INFORMATION**

• DP1 (glucose) grams per 100 grams	1
• DP2 (maltose) grams per 100 grams	3

** Carbohydrate information reported "as is".

DEGREE OF POLYMERIZATION (DP PROFILE)***

• DP1-7, %	30
• DP8-25, %	35
• DP26-40, %	1
• Greater than DP40, %	34

*** DP profile data reported "as is".



Distributed by CCC
Contact us @ (905) 454-6900 or
info@ccc-group.com

MALTRIN® and MALTRIN QD® are registered trademarks of Grain Processing Corporation.

The information presented in this document is believed to be correct. Any recommendations or suggestions are made without guarantee or representation as to results for any particular usage. You are responsible for determining that the use of any GPC product, as well as your product and its use, and any claims made about your product, all comply with applicable laws and regulations for your particular jurisdiction. The information contained in this document is offered solely for your independent investigation, verification and consideration.

© 2014 Grain Processing Corporation



Grain Processing Corporation

1600 Oregon Street | Muscatine, Iowa 52761 USA

p: 563.264.4265 | f: 563.264.4289

e: food.sales@grainprocessing.com | grainprocessing.com

M100 TI 011314