



Ingredion™

GLOBE® 18 DE Maltodextrin NON GMO IP 10040090

Globe® 18 DE Maltodextrin NON GMO IP 10040090 is an extremely bland, flavor free 18 DE maltodextrin. All traces of flavor bearing components have been removed, making higher use levels in delicately flavored food systems such as low or no fat dairy products, yogurts, salad dressings, and other foods possible.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	6.0
Dextrose Equivalent (D.E.)	17.0	19.9
SO ₂ , ppm	-	< 10
Conductivity (μmhos/cm @ 30% d.b.)	-	50
Ash, %	-	0.05

Sensory Data

Odor	No detectable foreign odor
Flavor	Extremely bland, flavor free

Carbohydrate Profile, % d.b. Typical

Dextrose	2
Maltose	6
Maltotriose	8
Higher Saccharides (DP4+)	84

Microbiological Standards

	Max.
Standard Plate Count/g	100
Yeast/g	20
Mold/g	20
Coliforms/10g	10
E. coli/30g	Negative
Salmonella/30g	Negative

Screen Test

	Typical
% on 60 mesh U.S.S.	1
% on 100 mesh U.S.S.	25
% on 325 mesh U.S.S.	58
% thru 325 mesh U.S.S.	16

Average Bulk Density

	Typical
Lbs/ft ³	28 - 38
Kg/m ³	448 - 608

Nutritional Data/100g

	Typical
Calories	380
Total Carbohydrate, g	94
Simple Sugars, g	8
Other Carbohydrate, g	86

There is no fat, protein, fiber, vitamins, or minerals (including sodium) of dietary significance.

Certification

Kosher pareve
Halal

Packaging and Storage

Bags

Store under cool, dry conditions, preferably less than 80°F/27°C and less than 55% relative humidity. Testing every three months is recommended to affirm that quality is being maintained.

Store away from odoriferous materials to maintain premium integrity.

Shelf Life

2 years

Regulatory Data

CAS No. 9050-36-6

United States

GRAS Affirmation 21 CFR 184.1444
Labeling Maltodextrin

Canada

Non-Standard Food
Labeling Maltodextrin

Features and Benefits

Bland, flavor free
Higher use levels with no flavor breakthrough
No flavor masking, sparing flavor ingredients
Eliminates need for more expensive extenders
Only a trace of salts
Extremely low sodium
100% carbohydrate
Improve product color, shelf stability
Consistent quality
Constant formulation
Greater finished food product uniformity

Effective Date: December 15, 2015

Next Review Date: December 15, 2018

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