



## GLOBE® 10 DE Maltodextrin NON GMO IP 10020091

Globe® 10 DE Maltodextrin NON GMO IP 10020091 is an extremely bland, flavor free 10 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.)         | 9.0  | 13.0 |
| SO <sub>2</sub> , 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                  | 1  |
| Maltose                   | 2  |
| Maltotriose               | 3  |
| Higher Saccharides (DP4+) | 94 |

### Microbiological Standards Max.

|                        |          |
|------------------------|----------|
| Standard Plate Count/g | 100      |
| Yeast/g                | 20       |
| Mold/g                 | 20       |
| Coliforms/10g          | 10       |
| <i>E. coli</i> /30g    | Negative |
| <i>Salmonella</i> /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 <sup>3</sup> | 28 - 38   |
| Kg/m <sup>3</sup>    | 448 - 608 |

### Nutritional Data/100g Typical

|                       |     |
|-----------------------|-----|
| Calories              | 380 |
| Total Carbohydrate, g | 94  |
| Simple Sugars, g      | 3   |
| Other Carbohydrate, g | 91  |

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  
Extremely low sodium  
100% carbohydrate  
Improved product color, shelf stability  
Consistent quality

Effective Date: December 15, 2015

Next Review Date: December 15, 2018

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