MALTODEXTRINS

for Food, Beverage, and Nutritional Industries

CAS-No. 9050-36-6





Benefit
A high quality of maltodextrins has a positive effect on the quality of the final product

Description
Maltodextrin is a white powder, which is obtained as the result of partial starch cleavage.

Requirements
Maltodextrin is in accordance with European Food Legislation

Application
Maltodextrins are food ingredients. Due to their wide variety of applications, it is used in foods, beverages, and dietary supplements.

PRODUCT IDENTIFICATION

Maltodextrin

MALTODEXTRIN APPLICATIONS

Diverse possibilities





Baked Goods and Beverages

- For better texture and fat reducing
- As a moisture-holding agent

Candy Coating and Soft-Centre candies

- For frosting and glazing
- For nuts and snacks coating
- For binding plasticizing and crystal inhibition

Dairy Products

- For cheese powders and coffee whiteners
- As a fat-reducer
- In ice cream and frozen products, to gain texture ingredients
- Help to control freezing point
- Inhibitions of lactose

Dry Mixes

- Low hygroscopicity

Frozen Foods

- Effective cryoprotectants for control ice crystal growth

Meats and Poultry

- Helps for moisture management

Salad Dressings

- Contribute a smooth creamy mouthfeel
- Reduce oil applications
- Provide enhanced body and cling
- Snacks and Cereals
- Improve adhesion of particulates
- Help to provide film formation for uniform coating
- Increase shelf life

Soup powders, concentrates and spices

- To build solids and enhance mouthfeel
- Impart a creamy reach texture

Sports and Nutritional Products



BIOLLA
MALTODEXTRINS

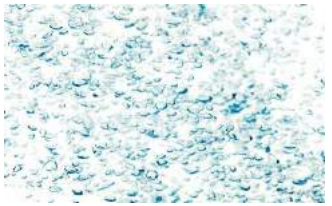
Plant based product produced from corn grain not containing GMO

Product	Dextrose Equivalent	
biolla Maltodextrin DE 10	10.0 – 12.0	ISO 5377:1981 (Lane-Eynon method)
biolla Maltodextrin DE 15	12.0 – 16. 0	ISO 5377:1981 (Lane-Eynon method)
biolla Maltodextrin DE 20	18.0 – 20.0	ISO 5377:1981 (Lane-Eynon method)
biolla Maltodextrin DE 25	20.0 – 25.0	ISO 5377:1981 (Lane-Eynon method)
biolla Maltodextrin DE 20 brown	18.0 – 20.0 brown	ISO 5377:1981 (Lane-Eynon method)



PRODUCT QUALITY

Maltodextrin

INGREDIENTS	100% Maltodextrin produced from materials coming from EU countries.	
GMO	Product is free from genetic modification	
ALLERGENS	The product does not contain allergens	
MYCOTOXINS	Impermissible	
IONIZATION	Product not treated with ionising radiation	

SENSORY PARAMETERS

Maltodextrin

Color
white to cream-coloured

Appearance
loose powder

Smell
typical for maltodextrin

Taste
lightly sweet without strange aftertaste

Clarity of 30% in water solution
clear to opalescent

Ferromagnetic impurity
impermissible

Mechanical impurity
impermissible

Solubility in cold and hot water
soluble





PHYSICAL-CHEMICAL PARAMETERS

Maltodextrin

Parameter	Value	
Moisture, %	≤ 6.0	ISO 1666:1996
Sulphated Ash Content, %	≤ 0.20	ISO 5809:1981
Bulk Density (loose), kg/dm^3	0.45 – 0.65	Internal Standards
Sulphur dioxide content (SO_2), mg/kg	≤ 10.0	Iodometry
Solubility, %	≤ 98.0	Internal method
pH value, pH units	4.5 – 6.0	pH-metry 40% solution of maltodextrin
Particles sizes, %		
Residue on sieve 200 µm	≤ 5.0	Granulometry
Residue on sieve 40 µm	≤ 90.0	Granulometry

MICROBIOLOGY & HEAVY METALS

Maltodextrin

Microbiology		
Total Aerobic and Anaerobic Microbial Count, CFU/g	≤ $1x10^4$	ISO 4833
Yeast, CFU/g	≤ 50.0	ISO 7954
Molds, CFU/g	≤ 100.0	ISO 7954
Coliforms, CFU/g	Not allowed	ISO 4831, 4832
Pathogenic microbes including Salmonella	Not allowed	ISO 6579-1L

Heavy Metals		
Lead (Pb)	≤ 0.50	Atomic absorptive method
Cadmium (Cd)	≤ 0.10	Atomic absorptive method
Arsenic (As)	≤ 0.50	Atomic absorptive method
Mercury (Hg)	≤ 0.02	Atomic absorptive method



NUTRIVE VALUE
PER 100 G

Maltodextrin

- 1581 kJ / 372 kcal
- 0 g Fat
- 0 g of which saturates
- 93 g Carbohydrates
- 1,4 g of which sugars
- 0 g Protein

Carbohydrate Composition		
Glucose (DP_1), %	≤ 2.0	ISO 10504
Maltose (DP_2), %	≤ 7.0	ISO 10504
Maltotriose (DP_3), %	≤ 10.0	ISO 10501
Higher sugars (DP_{4+}), %	On balance	ISO 10504



DELIVERY

Maltodextrin

25 kg multilayer valve paper bags or Big-Bag

Maltodextrin must be stored in dry, cool and clean areas, free from foreign smells. Shelf life 24 months in these conditions.

We deliver to over 45 countries.







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CHEMICALS
high quality chemicals

Bergedorfer Str. 92 | 21029 Hamburg

+49 40 735 04 390

info@biolla.de

https://www.biolla.de

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