



# Maltodextrin



## Applications

### Food industry

- Cakes, cookies, frostings, granola bars, dry mixes and ice creams
- Soups, sauces, creams and salad dressings
- Nutritional and sports drinks



## Properties

	DE Value
Browning	High
Hygroscopicity/humectant properties	High
Plasticity	High
Sweetness	High
Solubility	High
Osmolality	High
Molecular weight	Low
Viscosity	Low
Cohesiveness	Low
Film-forming properties	Low
Prevention of large sugar-crystal information	Low



## Specifications

<b>Appearance</b> yellow amorphous powder	<b>pH</b> 4.0-6.5
<b>Moisture</b> 10.0% max	<b>DE</b> max 20
<b>Ash</b> 0.5% max	<b>SO<sub>2</sub></b> max 0.0025%



## Packaging & Shelf life

- 25 kg bags
- 50 lbs
- FIBC

Minimum of 24 months after date of production, in closed packing. Best before expiration date on packaging.



### Contact

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## Your eye on the market since 1867



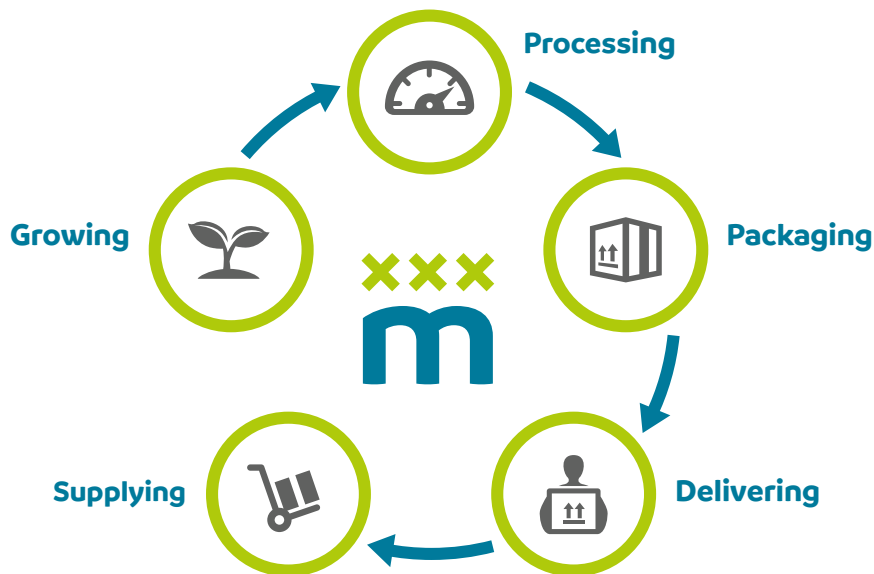
### General information

Meelunie was founded in The Netherlands in 1867. Since then we have become a key global supplier in starches, sweeteners and proteins in more than 90 countries. Our brands are internationally recognised as a standard of excellence and reliability. With supply and distribution networks around the world, we are "Your eye on the market".



### Our services

- Competitive prices
- Consistent quality & guaranteed supply
- Multiple origins sourcing
- Local support
- Market intelligence advisory
- Multiple logistic solutions
- Custom made financial solutions
- NON-GMO, GMP+ and Organic available



### Our products

#### Starches

- Potato
- Tapioca
- Wheat
- Corn
- Pea

#### Sweeteners

- Glucose Syrup
- High Maltose Syrup
- Maltodextrin
- Dextrose
- Sorbitol

#### Proteins

- Potato
- Wheat
- Corn
- Soy
- Pea
- Sunflower
- Rapeseed

#### Other ingredients

- Potato Flakes
- Potato Granules
- Potato Blends
- Sweet potato meal
- Sugar beet pulp

The information contained in this leaflet is subject to change without notice and it should not be construed as any type of legal obligation.

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