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## Maltodextrin DE10-15 Specification

Maltodextrin is a hydrolysis product between starch and starch sugar. It appears as a white or yellow powder, and has good fluidity and solubility, moderate viscosity, emulsification, stability, anti-recrystallization, and low water absorbency. This product is widely used in frozen food, dairy products, confectionery, soft drinks, fast food, and canned food.

<b>E No</b>	E1400
<b>CAS No.</b>	9050-36-6
<b>HS Code</b>	1702300000
<b>Packaging</b>	25kg
<b>Place of origin</b>	China
<b>Certificate</b>	Haccp, Kosher, Hala, ISO
<b>Payment terms:</b>	T/T or L/C
<b>Port of dispatch</b>	Shanghai, Tianjin, Qindao
<b>Applications</b>	Food grade Maltodextrin is a white powder that is made from refined corn starch. It has good fluidity and solubility, and can be used in milk, ice cream, chocolate, biscuits, beverages, bean products, seasonings and meat products.

<b>Maltodextrin DE10-15</b>	
PARAMETER	SPECIFICATION
Appearance	White or light yellow shadow powder
Odour	With special odour of maltodextrin
Moisture	6% MAX
DE(dextrose equivalent) value	10-15

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PH	4.5-6.5
Solubility	98% MIN
Sulphated Ash%	≤0.6%
<b>Heavy metal</b>	
Arsenic content	≤0.5mg/kg
Lead content	≤0.5mg/kg
<b>Microbiology</b>	
Coliforms	30/100g MAX
Pathogenic bacteria	Negative
Total bacteria	1000/g MAX

We're Food grade Maltodextrin DE10-15 **Manufacturers, Suppliers and Wholesalers** in China.

Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

Contact Us

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