

Page

Maltodextrin DE20-25 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.

E No	E1400	
CAS No.	9050-36-6	
HS Code	1702300000	
Packaging	25kg	
Place of origin	China	
Certificate	Haccp, Kosher, Hala, ISO	
Payment terms:	T/T or L/C	
Port of dispatch	Shanghai, Tianjin, Qindao	
Applications	ions Food grade Maltodextrin DE20-25 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.	

Maltodextrin DE20-25		
PARAMETER	SPECIFICATION	
Appearance	White or light yellow shadow powder	
Odour	With special odour of maltodextrin	
Moisture	6% MAX	
DE(dextrose equivalent) value	20-25	

Chemical	PRODUCT SPECIFICATION	Rev. No.	03-201807
Newseed	Maltodextrin DE20-25	Page	2/2

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

We're Food grade Maltodextrin DE20-25 **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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