



N-ZORBIT® M 10903302

N-ZORBIT® M is a tapioca maltodextrin derived from tapioca that has been specially designed to have a very low bulk density. This product is primarily used to increase the volume of dry mixes. In addition, this bland tasting maltodextrin functions excellently as a dispersant for dry ingredients in low solids preparations. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	9.0
pH (9% w/w slurry)	6.8	8.49
Bulk Density g/cc	0.10	0.16
Flow Viscosity, seconds	9	16

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #70	>95

Microbiological Limits

Initial testing is done on a single composite sample against a limit of m. If result is above m, the three class sampling and acceptance below is used.

	n	c	m	M
Total Plate Count/g	5	3	1,000	10,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae	5	3	10	100

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = maximum acceptable value.

<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	385
Calories from fat	0
Total Fat, g	<0.1*
Saturated Fat, g	0
Unsaturated Fat, g	0
Cholesterol, mg	0
Sodium, mg	35
Total Carbohydrate, g	95.6
Dietary Fiber, g	0
Total Sugars***, g	2.5
Added Sugars, g	0
Other Carbohydrate, g	93.1
Protein, g	0.5
Vitamin D, mcg	0
Calcium mg	20
Iron, mg	<0.2*
Potassium, mg	24
Ash, g	<0.1*

* Not present at level of quantification.

** "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

Certification

Kosher pareve
Halal

Packaging and Storage

N-ZORBIT® M is packaged in poly-lined cardboard cartons with a net weight of 50 lbs. N-ZORBIT® M should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for N-ZORBIT® M is 24 months from the date of manufacture.

Regulatory Data

Source	Tapioca
CAS No.	9050-36-6

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Tapioca Maltodextrin

Canada

CFDA Regulation Unstandardized Food
Labeling Tapioca Maltodextrin

Features and Benefits

N-ZORBIT® M is a free-flowing powder which has very low bulk density which provides a high surface area suitable for adsorbing oils and fats. Typically, 2 parts of oil to 1 part N-ZORBIT® M (weight basis) can be used to form a free-flowing powder. The caloric value of N-ZORBIT® M is equivalent to that of other carbohydrates on a weight basis; however, it is typically 1/5 to 1/10 of the calories on a volumetric basis. Thus, N-ZORBIT® M is an attractive bulking aid for low calorie, artificially sweetened dry mix preparations. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: December 13, 2023

Next Review Date: December 13, 2026

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