



GLOBE® 10 DE Maltodextrin NON GMO IP 10020091

Globe® 10 DE Maltodextrin NON GMO IP 10020091 is an extremely bland, flavor free 10 DE maltodextrin. All traces of flavor bearing components have been removed, making higher use levels in delicately flavored food systems such as low or no fat dairy products, yogurts, salad dressings, and other foods possible.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	6.0
Dextrose Equivalent (D.E.)	9.0	13.0
SO ₂ , ppm	-	< 10
Conductivity (µmhos/cm @ 30% d.b.)	-	50
Ash, %	-	0.05

Sensory Data

Odor	No detectable foreign odor
Flavor	Extremely bland, flavor free

Carbohydrate Profile, % d.b. Typical

Dextrose	1
Maltose	2
Maltotriose	3
Higher Saccharides (DP4+)	94

Microbiological Standards Max.

Standard Plate Count/g	100
Yeast/g	20
Mold/g	20
Coliforms/10g	10
<i>E. coli</i> /10g	Negative
<i>Salmonella</i> /25g	Negative

Screen Test Typical

% on 60 mesh U.S.S.	1
% on 100 mesh U.S.S.	25
% on 325 mesh U.S.S.	58
% thru 325 mesh U.S.S.	16

Average Bulk Density Typical

Lbs./ft ³	28 - 38
Kg/m ³	448 - 608

Nutritional Data/100 g Typical

Calories	380
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	95.1
Dietary Fiber, g	0
Total Sugars**, g	2.8
Added Sugars, g	0
Other Carbohydrate, g	92.3
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<4*
Iron, mg	<0.4*
Potassium, mg	<20*
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

Bags

Store under cool, dry conditions, preferably less than 80°F/27°C and less than 55% relative humidity. Testing every three months is recommended to affirm that quality is being maintained.

Store away from odoriferous materials to maintain premium integrity.

Shelf Life

2 years

Regulatory Data

CAS No. 9050-36-6

United States

GRAS Affirmation 21 CFR 184.1444
Labeling Maltodextrin

Canada

Non-Standard Food
Labeling Maltodextrin

Features and Benefits

Bland, flavor free
Higher use levels with no flavor breakthrough
No flavor masking, sparing flavor ingredients
Extremely low sodium
100% carbohydrate
Improved product color, shelf stability
Consistent quality

Effective Date: October 18, 2021

Next Review Date: October 18, 2024

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