



# N-DULGE® CAI 10903303

N-DULGE® CAI maltodextrin is derived from tapioca and is one of a family of dairy co-texturizers from Ingredion under the N-DULGE® product line. These co-texturizers provide the tools and flexibility for food product developers to create a range of creamy, rich and indulgent textures in dairy products that will drive customer preference and build brand equity. N-DULGE® CAI maltodextrin enhances mouth-coating, creaminess, and provides for good meltaway. It creates the visual appearance of being slightly coarse in texture, yet there is no graininess perception in the mouth. 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 (5% w/w slurry)	5.8	6.8

## Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

## Screen Test

	Typical
% on U.S.S. #100	<5
% thru U.S.S. #200	<55

## 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-DULGE® CAI maltodextrin is packaged in multi ply kraft paper bags with a net weight of 55 lbs. N-DULGE® CAI maltodextrin 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-DULGE® CAI maltodextrin 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

- Can create the texture and organoleptic properties of a high-fat product in a low-fat or non-fat product application
- Extremely bland in flavor
- Excellent long term stability
- Minimizes syneresis
- Versatile, cost-effective texturizer
- May be able to replace expensive milk solids

This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: July 27, 2020

Next Review Date: July 27, 2023

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr.,  
Westchester, Illinois 60154  
U.S.A.  
708.551.2600

1600 – 90 Burnhamthorpe Road, West,  
Mississauga, Ontario L5B 0H9 Canada  
905.281.7950

[www.ingredion.us](http://www.ingredion.us)