



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 (9% 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

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Effective Date: April 28, 2022

Next Review Date: April 28, 2025

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