



N-DULGE® SA1 10900101

N-DULGE® SA1 co-texturizing maltodextrin imparts a rich, creamy texture with rapid meltaway and a clean finish. It has a slightly set and cuttable texture, that is reminiscent of crème brulee and other similar type-custard products. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
pH (5% w/w slurry)	4	7

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	378
Calories from fat	<1
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	80
Total Carbohydrate, g	94.2
Dietary Fiber, g	0
Total Sugars, g	0.0
Added Sugars, g	0
Other Carbohydrate, g	94.2
Protein, g	0.2
Vitamin D, mcg	0
Calcium mg	17
Iron, mg	<0.4*
Potassium, mg	<20*
Ash, g	0.1

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

N-DULGE® SA1 maltodextrin is packaged in multi ply kraft paper bags with a net weight of 55 lbs. N-DULGE® SA1 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® SA1 maltodextrin is 24 months from the date of manufacture.

Regulatory Data

Source	Waxy Maize
CAS No.	9050-36-6

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Maltodextrin

Canada

CFDA Regulation Unstandardized Food
Labeling Maltodextrin

Features and Benefits

- Increased creaminess and richness • Resistant to heat, acid and shear
- Versatile, cost-effective texturant
- May be able to replace expensive milk solids • May be able to replace other gelling agents

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Effective Date: February 29, 2024

Next Review Date: February 29, 2027

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