

MOR-REX® 1920 - Maltodextrin

Food-grade hydrolyzed corn starch obtained by controlled enzymatic conversion.

Specifications:

Physical Chemical:

	Min.	Max.
Aspect (maltodextrin)	A/B/C	
Color (visual)	A/B/C	
Dextrose Equivalent, DE	17.0	19.9
Identification	Passes Test	
Moisture, %		6.0
Odor	A/B/C	
pH	4.5	5.5
SO ₂ , ppm		25
Solubles, %	99.3	
Taste	A/B/C	

- Physical chemistry: are analyzed batch by batch.

Microbiological:

	Catalog	Max.
Aerobic mesophilic bacterias, CFU/g		100
Bacillus cereus, CFU/g		10
Coagulase-positive staphylococci, CFU/g		10
Escherichia coli, CFU/g		10
Foreign Materials	Passes Test	
Molds, CFU/g		100
Salmonella/25g	Present/Absent	
Total Coliform, CFU/g		10
Yeasts, CFU/g		100

- Microbiological: they are analyzed batch by batch.

Complementaries Information:

	Min.	Max.
Ash, %		0.50
Lead (Pb), ppm		0.20
Total Protein, %		0.50

- Complementary Analysis: controlled by periodic monitoring

Catalog Subtitle - Qualitative Analysis:

Analyzes classified as A/B/C

- A = Superior (equal to or very close to the standard)

- B = Acceptable (slight difference from the standard)

- C = Unsatisfactory (big difference from the standard)

POSITIVE / NEGATIVE: Positive= Unsatisfactory // Negative= Satisfactory

PASSES TEST: Pass Test= Satisfactory // No Pass= Unsatisfactory

PRESENT / ABSENT: Present= Unsatisfactory // Absent= Satisfactory

Sensory Information:

Aspect	Powder
Color	White
Odor	Characteristic

Main Applications:

Powder sweeteners; Flavors and essences; Powder soups, broth cubes and meat products; Powder soft drinks; Ice cream, dairy compound, chocolate milk powder, milkshakes and powder desserts; Supplements for athletes; Cake mixes and cookie fillings; Fillings for chocolate.

Features and Benefits:

Does not affect the original taste of products; Cold soluble; Acts as a drying and encapsulation vehicle; Acts as a solids replacer.

Packaging - Shelf Life:

Dep Fech Sto Antonio da Posse : Paper Bag 25 Kg : 730 Days

Dep Fech Sto Antonio da Posse : Paper Bag and Pallet Chep 25 Kg : 730 Days

Dep Fech Sto Antonio da Posse : Plastic Bag 25 Kg : 365 Days

Mogi-Guaçu : Big Bag 25/1.000 Kg : 730 Days

Mogi-Guaçu : Paper Bag 25 Kg : 730 Days

Mogi-Guaçu : Paper Bag and Pallet Chep 25 Kg : 730 Days

Mogi-Guaçu : Plastic Bag 25 Kg : 365 Days

Storage:

Store on pallets, in a covered, dry and ventilated place, at room temperature.

Regulatory Information:

FCC

Halal Certificate

Kosher Certificate

Review: 02 Publication: 04.11.2022

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Taste Characteristic

Nutritional Information,*VT/100g:

Energy Value, kcal	380 Kcal
Carbohydrate	95 g
Total sugars	8 g
Added Sugars	0 g
Protein	0 g
Total Fat	0 g
Saturated fats	0 g
Trans fats	0 g
Fiber	0 g
Sodium	50 mg

*TV Typical or reference values. Do not constitute product specification.

Approximate composition of Saccharides, % b.dry:

Dextrose, % - DP1	2,0
Maltose, % - DP2	6,0
Higher saccharides, % - DP3+	92,0

Review: 02 Publication: 04.11.2022

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