



*From Field to Family™*

January 2023

Gluten-Free Status of Food Starches and  
MALTRIN® Maltodextrins and Corn Syrup Solids

According to CODEX ALIMENTARIUS International Food Standards for gluten-free foods, “gluten is defined as a protein fraction from wheat, rye, barley, oats or their crossbred varieties and derivatives thereof, to which some persons are intolerant and that is insoluble in water and 0.5M NaCl.” While food starches and MALTRIN® maltodextrins and corn syrup solids do contain a small amount of protein, they are derived from corn starch and per this definition would be considered gluten-free. In addition, no enzymes derived from any of the gluten containing grains are used nor is gluten from wheat, rye, barley, oats or their crossbred varieties added to the product during or following processing. None of the gluten containing grains, including wheat, rye, barley, oats or their crossbred varieties are stored or processed at this facility including any common equipment used to produce maltodextrins, corn syrup solids or food starches; therefore testing for cross-contact contamination is not relevant.

If you have any questions concerning quality, please feel free to contact GPC.

Kind regards,

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This document is valid for one year from the date of issue.