

MALTRIN QD® M580

Maltodextrin

MALTRIN QD[®] maltodextrins are bland, minimally sweet white free-flowing carbohydrate powders that have a high rate of dissolution and excellent particulate strength, produced from corn of U.S. origin. They are products with varying length polymer profiles that provide a wide range of viscosity and solubility characteristics.

REGULATORY

MALTRIN QD[®] maltodextrins are generally recognized as safe (GRAS) as direct food ingredients at levels consistent with good manufacturing practices (21 CFR 184.1444). The correct labeling is "maltodextrin", but all label declarations should be reviewed with appropriate legal counsel.

PRODUCT ATTRIBUTES

- Quick and easy to disperse in aqueous systems
- Flowable powder with low dust and a narrow particle size distribution
- Low bulk density
- Similar solution characteristics to MALTRIN[®] M180 maltodextrin

APPLICATIONS

- Source of energy for nutritional products
- Dispersant for dry-blend mixes and seasonings
- Acts as a carrier for nonaqueous liquid ingredients

PACKAGING, STORAGE, SHELF LIFE

- Packaged in 50-pound net, polyethylenelined, moisture-resistant, multiwall bags
- To protect particle size, do not double stack pallets
- Store under ambient conditions; protect from excessive heat and excessive humidity for extended periods of time
- Under these storage conditions, the shelf life is expected to be a minimum of two years

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TYPICAL NUTRITIONAL INFORMATION				
Values per 100 grams of product				
Calories			378	
Total Fat			0 g	
Saturated Fat			0 g	
Trans Fa	at		0 g	
Protein			0 g	
Total Carbohydrate			94.5 g	
Total Sugars			9 g	
Added Sugars – See NOTE under Carbohydrate Labeling				
Dietary Fiber 0 g				
Sugar Alcohols			0 a	
Vitamin D			<1 mcg	
Calcium			20 mg	
Iron			<1 mg	
Sodium			90 mg	
Botassium			50 mg	
Magnacium			5 mg	
Dhaanharua			0 mg	
Pnospnorus			o mg	
Mandatory	Nutrition Fa	cts listed in	n bold.	
The above information is considered to be				
typical and	not part of t	ne product	specification.	
NOT a signifi	cant source of	1		
Vitamin A	Vitamin C	Vitamin E	Vitamin K	
Folate	KIDOIIAVIN Vitamin B12	Riotin	Vitamin Bo Pantothenic Acid	
Chromium		Iodine	Manganese	
Molybdenum	Selenium	Zinc	manganooo	
Each value represents the average analyses performed				
using samples from several product lots. All nutrient data is reported for 100 grams of "as is" product, assuming 5				

percent moisture and 94.5 grams of carbohydrate.

STANDARD SPECIFICATION	
Dextrose Equivalent	15.0-19.9
Moisture, %	6.0 max.
Ash (sulfated), %	0.5 max.
pH (20% solution)	4.0-5.1
Bulk Density (packed), lb/cu ft	20.0-28.0
Particle Size, % through	
20 mesh	90.0 min.
200 mesh	15.0 max.
Aerobic Plate Count, CFU/g	100 max.
Yeast/Mold, CFU/g	100 max.
<u>E. coli</u>	Negative/10 g
Salmonella	Negative/25 g

Any specification different from or not listed above must be agreed upon between the customer and GPC during specification approval.

CARBOHYDRATE LABELING*

DP1 (glucose) grams/100 grams

DP2 (maltose) grams/100 grams

NOTE: If the mono- and disaccharide contribution from maltodextrin in a finished product is greater than 0.5 grams per serving, the information above is considered Added Sugars.

DEGREE OF POLYMERIZATION (DP PROFILE)*	
DP1-7, %	60
DP8-25, %	25
DP26-40, %	0
Greater than DP40, %	15

*Carbohydrate and DP profile information reported "as is."

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