



## Clintose® CR 10 Maltodextrin (Product Code 012100)

TECHNICAL DATA & INFORMATION

### Product Information

ADM's 10 D.E. Maltodextrin is a non-sweet, nutritive saccharide that is produced as a white, odorless powder. This specialty product has a multitude of functional properties and can be utilized in a wide range of applications. Some of the properties that make ADM's Maltodextrins highly versatile are:

- Low Sweetness
- Solubility
- Non-Hydroscopicity
- Low Browning Tendencies
- Viscosity/Bodying Agent
- Low Osmotic Pressure
- Binding Properties
- Freezing Point Control
- Crystal Growth Inhibition

### Characteristics

Appearance	White Powder
Odor	None
Taste	Bland

### Weight/Volume Factors

Lbs. / cubic ft.	35.0
g/ml	0.56

### Chemical Specifications

Dextrose Equivalent	9.0-13.0
Moisture, % Max.	6
pH	4.0-5.5
Residue on Ignition, % Max.	0.5
Protein, % Max.	0.1

### Labeling

Maltodextrin

### Regulatory Data

Country of Origin: United States  
GRAS Affirmation  
21 CFR 184.1444  
Meets FCC Specifications

### Microbiological Specifications (per g Max.)

Mesophilic bacteria	100
Yeast	50
Mold	50
Coliforms	3

### Lot Coding

Example: MYMMDDBL  
M = Maltodextrin  
YYMMDD = Year Month Day  
B = Storage Bin Number  
L = Sequential Lot Number

### Granulation

Thru #60 Mesh Sieve, % Min.	90
Thru #100 Mesh Sieve, % Min.	80

### Storage & Shelf Life

It is recommended that the product be stored at less than 50% relative humidity and not exceeding 30°C. If stored in recommended warehouse conditions, product quality will not change, and the shelf life will be better than two years. However, shelf life is indefinite, and dependent upon the intended application's sensitivity to "warehouse set" or "caking" common to sugars.