



MALTRIN® M150

Maltodextrin *IP (Identity Preserved)*

DESCRIPTION

MALTRIN® maltodextrins that are produced from “identity preserved” corn are made using corn that has not been genetically modified. These products are produced and packaged in the same manner as standard product, but made during production runs where only “identity preserved” corn is processed.

MALTRIN® maltodextrins are bland, minimally sweet white carbohydrate powders 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® 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.

PACKAGING, STORAGE AND SHELF LIFE

- Packaged in: 50-pound net, multiwall paper bags; 2,000-pound tote bags; 25-kilogram bags.
- 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.

PRODUCT ATTRIBUTES

- Heated solutions at 60% solids remain clear
- Minimal contribution to viscosity at solids below 50%
- Easily dispersible
- Low hygroscopicity

APPLICATIONS

- Source of energy for nutritional products
- Aids in spray drying flavors or other ingredients
- Carrier and dispersant for dry-blend mixes and seasonings
- Prevents sugar crystallization in confections, frostings and glazes
- Contributes to total solids in frozen desserts

Technical Information

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STANDARD SPECIFICATIONS*

Dextrose Equivalent	13.0-17.0
Moisture, %	6.0 max.
Ash (sulfated), %	0.5 max.
pH (20% solution)	4.0-4.7
Bulk Density (packed), lb/cu ft	31.0-40.0
Aerobic Plate Count, CFU/g	100 max.
Yeast/Mold, CFU/g	100 max.
<u>E. coli</u>	Negative/10 g
Salmonella	Negative/750 g

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

CARBOHYDRATE LABELING**

DP1 (glucose) grams per 100 grams	1
DP2 (maltose) grams per 100 grams	5

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, %	45
DP8-25, %	35
DP26-40, %	0
Greater than DP40, %	20

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

TYPICAL NUTRITIONAL INFORMATION

Values per 100 grams of product

Calories	378
Total Fat	0 g
Saturated Fat	0 g
Trans Fat	0 g
Protein	0 g
Total Carbohydrate	94.5 g
Total Sugars	6 g
Added Sugars – See NOTE under Carbohydrate Labeling	
Dietary Fiber	0 g
Sugar Alcohols	0 g

Vitamin D	<1 mcg
Calcium	16 mg
Iron	<1 mg
Sodium	90 mg
Potassium	5 mg
Magnesium	6 mg
Phosphorus	8 mg

Mandatory Nutrition Facts listed in bold

The above information is considered to be typical and not part of the product specification.

NOT a significant source of:

Vitamin A	Vitamin C	Vitamin E	Vitamin K
Thiamin	Riboflavin	Niacin	Vitamin B6
Folate	Vitamin B12	Biotin	Pantothenic Acid
Chromium	Copper	Iodine	Manganese
Molybdenum	Selenium	Zinc	

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.

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