



# MALTRIN® M250

## Corn Syrup Solids

### **DESCRIPTION**

MALTRIN® corn syrup solids 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® corn syrup solids are generally recognized as safe (GRAS) as direct food ingredients at levels consistent with good manufacturing practices (21 CFR 184.1865). The correct labeling is “corn syrup solids”, but all label declarations should be reviewed with appropriate legal counsel.

### **PACKAGING, STORAGE AND SHELF LIFE**

- Packaged in: 50-pound net, multiwall paper bags that are individually shrink wrapped; 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 good storage conditions the shelf life should be a minimum of two years.
- MALTRIN® corn syrup solids will remain stable, but may pick up moisture if stored in excessive humidity, so reevaluation for moisture is recommended after one year to confirm the product still meets desired specifications.

### **PRODUCT ATTRIBUTES**

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

### **APPLICATIONS**

- Source of energy for nutritional products
- Moderates sweetness and browning in meat products
- Prevents sugar crystallization in confections, frostings and glazes

### **LOT CODES**

Lot codes can be interpreted as follows: The first alpha character represents the product, followed by the last two numbers of the year and then the Julian date. Numbers following the Julian date represent the product line and the lot of the day.

Example: M1310801: M = MALTRIN®; 13 = 2013; 108 = Apr. 18; 01 = first lot

*Technical Information*

# MALTRIN® M250

## Corn Syrup Solids

### TYPICAL NUTRITIONAL INFORMATION

Values per 100 grams of product

<b>Calories</b>	<b>378</b>
<b>Calories from Fat</b>	<b>0 g</b>
<b>Total Fat</b>	<b>0 g</b>
<b>Saturated Fat</b>	<b>0 g</b>
<b>Trans Fat</b>	<b>0 g</b>
Monounsaturated Fat	0 g
Polyunsaturated Fat	0 g
<b>Protein</b>	<b>0 g</b>
<b>Total Carbohydrate</b>	<b>94.5 g</b>
Sugars	15 g
Dietary Fiber	0 g
Soluble Fiber	0 g
Insoluble Fiber	0 g
Sugar Alcohols	0 g
Other Carbohydrates	79.5 g
<b>Calcium</b>	<b>16 mg</b>
<b>Iron</b>	<b>0 mg</b>
<b>Sodium</b>	<b>70 mg</b>
Magnesium	6 mg
Potassium	5 mg
Phosphorus	12 mg

#### Mandatory Nutrition Facts listed in bold

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

NOT a significant source of Vitamin A, Vitamin C, Vitamin D, Vitamin E, Vitamin K, Thiamin, Riboflavin, Niacin, Vitamin B6, Folate, Vitamin B12, Panthothenic Acid, Biotin, or minerals Chromium, Copper, Iodine, Manganese, Molybdenum, Selenium, Zinc.

### STANDARD SPECIFICATIONS\*

• Dextrose Equivalent	23.0-27.0
• Moisture, %	6.0 max.
• Ash (sulfated), %	0.5 max.
• pH (20% solution)	4.4-5.6
• Bulk Density (packed), lb/cu ft	35.0-45.0
• 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 Grain Processing during specification approval.

### CARBOHYDRATE LABELING INFORMATION\*\*

• DP1 (glucose) per 100 grams	7
• DP2 (maltose) per 100 grams	8

\*\* Carbohydrate information reported "as is".

### DEGREE OF POLYMERIZATION (DP PROFILE)\*\*\*

• DP1-7, %	60
• DP8-25, %	35
• DP26-40, %	0
• Greater than DP40, %	5

\*\*\* All DP profile data reported "as is".

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