

Maltodextrin



MALTODEXTRIN

General Information

Maltodextrin is a derivative of starch, characterized by a DE value of less than 20. It is an odorless white powder with an extremely bland taste. It has an extensive application in the food and beverage industry as well as in the pharmaceutical industry. In the food industry, it is commonly used as a thickening agent and a flavor carrier while it acts as a binding agent in pharmaceuticals.

Maltodextrin is produced from the controlled hydrolysis of Corn starch or Waxy maize starch with the aid of an acid or enzyme (typically the Bacterial-Alpha-Amylase). The intermediate product of the partial hydrolysis of starch is then refined using clarification, carbon treatment and ion exchange to achieve the desired DE value. After which, the final product is spray dried to a moisture level of 3 % to 5 %.

Specification

World Good Way Inc (WGW) supplies maltodextrin in a form of odorless white powder with yellowish shadow. The company's maltodextrin products are extremely bland in taste with acceptable moisture content of 6% (maximum) and DE value of 10%-25%. WGW maltodextrin products passed all required microbiological and chemical tests.



Characteristics



A number of the characteristics of maltodextrin are related to Dextrose Equivalent (DE), which indicates the degree of polymerization of the starch molecule – or the number of monosaccharide units present in the starch molecule. Maltodextrins with different DE values also vary in their usage. For instance, high molecular weight maltodextrins (those with a low DE), exhibits high viscosity. Thus, they are excellent food additives used to achieve the mouth feel in products like chocolate drinks, puddings, soups and frozen desserts. On the other hand, the high solubility characteristic exhibited by lower weight maltodextrins (those with a high DE value) make them good carriers for flavor and aromatizers.

Applications

The application of maltodextrin is all encompassing from food and beverage to paper and cosmetic industries. The table below shows some of the main functions of maltodextrin for the above-mentioned industries.

TABLE OF APPLICATIONS	
Product	Main Functions
Beverage Powders	Flavoring, bodying and drying agent
Instant Foods	Bodying and bulking agent
Bakery and Snack Foods	Moisture holding agent
Dry Mixes, Sauces and Salads	Bodying agent, flavor enhancer, oxygen barrier, color controller, viscosity builder, spray drying aid
Confectionery	Binding agent, crystal inhibitor, shelf life extension property, hygroscopicity improvement
Medicine and Nutrition	Nutrition supplement, binding and density control, tableting
Paper	Bond material
Cosmetics	Skin protection property
Vegetable	Color and flavor enhancer



Safety

Maltodextrin is recognized as safe for use in food by all major national and international food regulatory agencies.

Packaging

Maltodextrin is commonly packed in 25kg (net weight) PP or craft bags.

Handling and Storage

Maltodextrin should be stored in cool dry environment.



Korea Office:

2F KP B/D 43-19 Yokchon-Dong
Eunpyuonng-Gu, Seoul, Korea
Tel. No: +82-2-3824111
Fax. No: +82-2-3824157
Mobile No: +82-11-710-4111
Email: korea@w-goodway.com

China Office:

1-1-1203 Leader Garden,
16 Fuzhou Road, Qingdao, China
Tel. No: +86-532-85971000
Fax. No: +86-532-85770047
Mobile. No: +86-139-6486-100
Email: china@w-goodway.com

Philippine Office:

Unit 10B Belvedere Tower,
San Miguel Ave., Ortigas Center,
Pasig City, Philippines 1605
Tel. No: +63-2-633-4100
Fax. No: +63-2-637-1797
Mobile. No: +63-917-521-4111
Email: philippines@w-goodway.com