

## MALTODEXTRIN (FOOD ADDITIVE)

**Description :** Maltodextrin powder is obtained by the enzymatic conversion of Tapioca starch. The powder has a fine white to slightly yellow colour with a lightly sweet taste, free from any desirable odours. The product is non-GMO and non-radioactive.

**Ingredient :** 100% from Tapioca-Based Maltodextrin Syrup.

**Application :** Various uses in food, beverage, pharmaceutical and cosmetic.

**CAS Number :** 9050-36-6

**HS Code :** 1702.90

### PHYSICAL AND CHEMICAL DATA

Appearance	White powder		Observe
Moisture	3 - 6	%	Moisture Analyzer
Total Solids	> 95	%	Moisture Analyzer
Dextrose Equivalent (DE)	9 - 12		Osmometer
pH (50% solution)	4.0 - 6.0		pH Meter
Conductivity	< 50	uS/cm	Conduct Meter
Bulk Density	> 400	g/L	In-house Bulk Density Analyzer
SO <sub>2</sub>	< 10	ppm	Titration
Ash	< 0.5	%	Furnace
Protein (N x 6.25)	< 0.5	%	In-house Method STM No. 03-017 based on AOAC (2016), 981.10

### MICROBIOLOGICAL DATA

Total Plate Count	Max. 500	cfu/g	APHA, 5 <sup>th</sup> Edition, 2015, Chapter 8
Yeast & Mold	Max. 100	cfu/g	AOAC (2019) 997.02
Staphylococcus aureus	Max. 10	cfu/g	APHA, 5 <sup>th</sup> Edition, 2015, Chapter 39
Clostridium perfringens	Max. 10	cfu/g	APHA, 5 <sup>th</sup> Edition, 2015, Chapter 33
Bacillus cereus	Max. 10	cfu/g	APHA, 5 <sup>th</sup> Edition, 2015, Chapter 31
Escherichia coli	Max. 3	MPN/g	APHA, 5 <sup>th</sup> Edition, 2015, Chapter 9
Salmonella spp.	Absent/25 g.		ISO 6579-1:2017/Amd 1:2020
Enterobacteriaceae	< 10	cfu/g	APHA, 5 <sup>th</sup> Edition, 2015, Chapter 9

**Packaging :** 25-kg Multilayer Paperbag with HDPE-innerliner

**Label Instruction :** Product name, manufacturer's details, manufacturing date, expiry date, lot number and net weight.

**Shelf Life & Storage Condition :** 2 years shelf life. Keep closed packaging in dry and clean area at ambient temperature.

**Safety Information :** Please see Material Safety Data Sheet (MSDS).

## MALTODEXTRIN (FOOD ADDITIVE)

### NUTRITIONAL FACTS

Energy (Include Dietary Fibre)	1663/391	kJ/kcal per 100g	Method of Analysis for Nutrition Labeling (1993) p.106
Carbohydrates (Include Dietary Fibre)	Min. 95	g/100g dry base	Method of Analysis for Nutrition Labeling (1993) p.106
Protein	Max. 0.5	g/100g dry base	In-house Method STM No. 03-017 based on AOAC (2016), 981.10
Fat	Max. 0.15	g/100g dry base	Based on AOAC (2016), 922.06
saturated fatty acids	Max. 0.1	g/100g dry base	
Fibre	0	g/100g	Method of Analysis for Nutrition Labeling (1993) p.106

### HEAVY METALS

Lead (Pb)	< 0.5	ppm	} In-house Method IN-079-TM based on U.S. FDA, Elemental Analysis Manual, Section 4.7, Version 1.2, February, 2020.
Copper (Cu)	< 0.5	ppm	
Arsenic (As)	< 2	ppm	
Iron (Fe)	< 1	ppm	
Cadmium (Cd)	< 0.1	ppm	

### PESTICIDES

Aflatoxin	< 15	µg/kg	In-house Method CH-002-TM based on AOAC (2019) 991.31
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Beside the above-mentioned standards, the product complies with the ThaiFDA for human consumption concerning food processing, food safety, composition, foreign substances and pathogens.

#### Head Office

##### Mc Andrew and Partners Co.,Ltd.

1/241 Venice Di Iris Soi Watcharapol 2/7  
Watcharapol Road, Tharang, Bangkhen,  
Bangkok, 10220, Thailand

Fax : +66 (0) 2103 - 6185

Tel : +66 (0) 2103 - 6184

#### Manufacturing Plant

##### Mc Andrew and Partners Co.,Ltd.

129, Moo 8, Chanthaburi-Sakao Road,  
Tubsai, Pongnamron,  
Chanthaburi, 22140, Thailand

Fax : +66 (0) 2103 - 6185

Tel : +66 (0) 2103 - 6184