

1. Identification of Substance

Product	:	Maltodextrin
Packing	:	25 kgs HDPE bag packed with Liner.
Shelf Life	:	2 years from the date of manufacture.
Storage &	:	To be stored in a hygienic condition, away from humidity and direct sunlight.
Preservation		
Intended Use	:	It can be used as a filler, bulking agent, stabilizer and thickener in food & beverage applications.
Sampling Plan	:	As per guideline HL/QC/FG-SMP/01

2. Physical & Chemical Parameters

Parameter	Specifications	Method of analysis
Appearance	White to Creamy free flowing powder.	Physical Test
Taste and Odour	Slightly Sweet, Neutral Odour.	Physical Test
Moisture	≤ 5%	IR Moisture Analyser
Sulphated Ash	≤ 0.2%	FCC
Dextrose Equivalent	10.0% – 19.9%	Lane Eynon Titration
pH (20% w/w solution)	4.5 – 6.5	20% w/w Solution
Sulphur Dioxide	≤ 25 ppm.	Iodometric Titration
Particle Size (Residue on 60 mesh)	≤ 10%	Sieve Analysis
Bulk Density	0.30 g/ml – 0.55 g/mL.	Volumetry

3. Microbiological Parameter

Parameter	Specification
Total Viable Count	≤ 1000 CFU/gm.
Total Fungal Count	≤ 100 CFU/gm.
E. Coli	Absent /gm.
Salmonella	Absent/25gms.