



MALTODEXTRIN



Maltodextrin is a hydrolysis product between starch and starch sugar. It appears as a white or yellow powder, and has good fluidity and solubility, moderate viscosity, emulsification, stability, anti-recrystallization, and low water absorbency. A fast digesting carbohydrate, maltodextrin is widely used in frozen food, dairy products, confectionery, soft drinks, fast food, and canned food.

HL Agro uses corn as a raw material to manufacture the Maltodextrin Powder at its production facility in Kanpur.



APPEARANCE:

White Hygroscopic Powder

ODOR:

Odorless

SOLUBILITY:

Extremely Water Soluble

FUNCTION:

Excipient,
Filler/Binder,
Thickener/Stabilizer,
Mouthfeel Enhancer

TASTE:

Slightly Sweet



LEADING CLAIMS:



TECHNICAL ASPECTS

(HLAP's GUARANTEE)

- Moisture – $\leq 6.00\%$
- Sulphated ash – $\leq 0.60\%$
- Starch – Absent
- White to slightly yellow shade powder
- Dextrose Equivalent – 10% - 21%
- pH – 4.50 to 6.50
- Bulk Density - 0.40-0.60 gm/ml

APPLICATIONS

- Energy ingredient in nutritional supplements.
- Stabilizers, thickening, and bulking agents in foods.
- Sugar substitute used to reduce the sweetness of fillings or beverages.
- Preservative to extend the shelf life of foods/frozen items.
- Carriers for non-caloric sweeteners, spices, vitamins, or minerals.
- Acts as a disintegrant in tablets.
- Encapsulating agent in spray dried liquids.



PACKAGING

25kg double HDPE bag with inner liner bag.



STORAGE

Store on pallets, in a covered, dry and ventilated place, at room temperature.



SHELF LIFE

24 months from the date of manufacture, if stored correctly.

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