



## AGENAMALT 20.222 PRODUCT DATA SHEET

### Maltodextrin DE 19

#### GENERAL DESCRIPTION

- AGENAMALT 20.222 is a spray-dried saccharification product.
- AGENAMALT 20.222 is a free-flowing, slightly hygroscopic powder that solves readily in water and consists of a special carbohydrate composition.
- AGENAMALT 20.222 corresponds to Pharm.Eur and USP.
- Appearance: fine, white powder
- Odour: neutral, pure
- Taste: slightly sweet
- INCI Name: maltodextrin
- CAS No.: 9050-36-6
- EINECS No.: 232-940-4

#### ANALYSIS DATA

- Dry substance: min. 95,0 %
- pH-value: 4,0 – 6,5
- DE-value (Dextrose Equivalent): 18,0 – 20,0 % in d.s. (in dry substance)
- Bulk density loose: 450 – 600 g/l
- Sulphate ash: approx. 0,2 % in d.s.
- Microbiology:
  - Total plate count: max. 1.000/g
  - Coliforms: negative/g
  - E.coli: negative/g
  - Yeasts: max. 10/g
  - Moulds: max. 10/g
  - Salmonella: negative/250 g

#### STORAGE AND MINIMUM SHELF-LIFE

- If properly stored under dry conditions (max. 70 % relative humidity): min. 60 months

#### PACKING

- In multiply paper-bags with PE-lining of 25 kg (1 pallet = 30 bags = 750 kg)

#### CUSTOMS TARIFF NUMBER

- 1702 9050

#### PROPERTIES AND APPLICATIONS

- carrier
- filler

Above stated information is indicative only and no responsibility can be assumed. Recommendation is to check suitability of our product by doing tests on your own.