



AGENAMALT 20.222 PRODUCT DATA SHEET

Maltodextrin DE 19

GENERAL DESCRIPTION

- AGENAMALT 20.222 is produced by saccharification and spray-drying of corn starch.
- AGENAMALT 20.222 is a free-flowing, slightly hygroscopic powder that solves readily in water and consists of a special carbohydrate composition.
- Appearance: fine, white powder
- Odour: neutral, pure
- Taste: slightly sweet

NUTRITIONAL VALUES (in g/100 g product)

- Energy: 1620 kJ
- Fat: 0
- thereof saturated fatty acids: 0
- Carbohydrates: 95
- thereof sugars: 8
- Dietary fibres: 0
- Protein: 0
- Salt: < 0,01
- Bread units: approx. 7,9

ANALYSIS DATA

- Dry substance: min. 95,0 %
- pH-value: 4,0 – 5,5
- DE-value (Dextrose Equivalent): 18,0 – 20,0 % in d.s. (in dry substance)
- Bulk density loose: 450 – 600 g/l
- Sieve analysis > 0,4 mm: max. 0,5 %
- Sulphate ash: approx. 0,2 % in d.s.
- Carbohydrate composition (HPLC):
 - Glucose: 0,5 – 4,5 % in d.s.
 - Maltose: 4,5 – 7,5 % in d.s.
 - Maltotriose: 5,0 – 11,0 % in d.s.
 - Oligosaccharides: rest
- 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)
- Big-Bags on request (550 kg and 800 kg)

CUSTOMS TARIFF NUMBER

- 1702 9050

FOOD LEGISLATION (AUSTRIA)

- AGENAMALT 20.222 is a foodstuff and corresponds to the current regulations in the European Union as well as in Austria.
- Designation within a list of ingredients according to VO 1169/2011 idgF: "Maltodextrin".

PROPERTIES AND APPLICATIONS

- Particularly because of its excellent solubility in water, its neutral taste and its good digestibility AGENAMALT 20.222 is used in a great variety of food products.
- Typical applications:
- Flavours: carrier for spray-dried and blended fruit flavours
- Baby-food: easily digestible carbohydrate
- Spices: neutral carrier
- Clear dry soups: improvement of free flowing properties and dosage rate
- Sweet products: reduces the sweetness, reduces the tendency of saccharose solutions to crystallize

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.