AGENAMALT 20.233 PRODUCT DATA SHEET

Organic maltodextrin

GENERAL DESCRIPTION

- AGENAMALT 20.233 is produced by saccharification and spray-drying of organic waxy corn.

- AGENAMALT 20.233 is a free-flowing, very easily soluble powder with a low hygroscopic character and consists of a mixture of saccharids without any starch.

- AGENAMALT 20.233 corresponds to Pharm.Eur and USP.

- Appearance: white powder
- Odour: pure, neutral
- Taste: very low sweetness

- INCI Name: maltodextrin
- CAS No.: 9050-36-6
- EINECS No.: 232-940-4

ANALYSIS DATA

- DE-value (=Dextrose Equivalent): approx. 6.0 % in d.s. (in dry substance)
- Bulk density: 400 – 500 g/l
- Dry substance: min. 95.0 %
- pH-value: 4.0 – 5.5

- Microbiology:
  Total plate count: max. 500/g
  Coliforms: negative/g
  E. coli: negative/g
  Yeasts: max. 10/g
  Moulds: max. 10/g
  Salmonella: negative/250g

ORGANIC CERTIFICATE

- AGENAMALT 20.233 is produced out of organic waxy corn in accordance with the EU-regulations.
- AGRANA is supervised by Austria Bio Garantie, which has the check number AT-BIO-301.
- AGENAMALT 20.233 is automatically accepted by ECOCERT.
STORAGE AND MINIMUM SHELF-LIFE
• If properly stored under dry conditions (max. 70% relative humidity) and well protected from heat: at least 60 months

PACKAGING
• 25 kg multi-ply paper bags with a PE-lining inside
  (1 Euro-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.