



AGENAMALT 20.233 PRODUCT DATA SHEET

Organic Maltodextrin DE 6

PRODUCT DESCRIPTION

- AGENAMALT 20.233 is produced out of organic raw materials and is a spray-dried saccharification product.
- AGENAMALT 20.233 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: specific, slightly sweet

NUTRITIONAL VALUES (in g/100 g product)

- Physiological calorific value: approx. 1615 kJ
- Protein: 0
- Carbohydrates: approx. 95
- Sugars: approx. 1
- Fat: 0
- Saturated fatty acids: 0
- Dietary fibres: 0
- Sodium: < 0,1
- Bread units: approx. 7,9

ANALYSIS DATA

- DE-value: 5,0 – 8,0 % in d.s. (in dry substance)
- Bulk density (loose): 400 – 500 g/l
- Dry substance: min. 95,0 %
- pH-value: 4,0 – 5,5
- SO₂: none

- 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/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 NOP recognized via the EU-NOP Equivalency Arrangement.



COUNTRY OF ORIGIN

- EU

STORAGE AND MINIMUM SHELF-LIFE

- If properly stored under dry conditions (max. 70 % relative humidity) and well protected from heat: at least 60 months

FOOD LEGISLATION

- AGENAMALT 20.233 is a foodstuff and corresponds to the relevant and valid regulations in Austria and in the EU.

PACKING

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

CUSTOMS TARIFF NUMBER

- 3505 1010

PROPERTIES AND APPLICATION

- AGENAMALT 20.233 is used because of its excellent solubility in water, its neutral taste as well as for its good digestibility.
- Due to the low DE-value AGENAMALT 20.233 has a very low sweetness and is therefore especially suitable as neutral carrier for flavours and fruit-powders.
- Because of the high content of oligosaccharids and good solubility AGENAMALT 20.233 improves the mouth-feel in instant-drinks and instant-creams.
- Some typical applications:

Flavours, essences:	- carrier for spray-dried flavours
Instant-drinks, dessert creams:	- improves texture and mouth-feel
Spices:	- neutral carrier
Clear, dry soups:	- flowing agent, improves the accuracy of dosage
Sweet products:	- reduces the sweetness and the tendency of saccharose solutions to crystallize

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