



AGENAMALT 20.235-26 PRODUCT DATA SHEET

Organic maltodextrin

GENERAL DESCRIPTION

- AGENAMALT 20.235 is produced by saccharification and spray-drying of organic corn.
- AGENAMALT 20.235 is a free-flowing, very easily soluble powder with a low hygroscopic character and consists of a mixture of saccharids without any starch.
- Appearance: fine, whitely powder
- Odour: neutral
- Taste: specific, slightly sweet

NUTRITIONAL VALUES (in g/100 g product)

- Energy: 1615 kJ
- Fat: 0
- thereof saturated fatty acids: 0
- Carbohydrates: 95
- thereof sugars: 8
- Dietary fibres: 0
- Protein: 0
- Salt: < 0,10
- 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: 450 – 600 g/l
- Sulphate ash: max. 0,6 % in d.s.
- SO₂: absence
- 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 20.235 is produced out of organic corn in accordance with the EU-regulations.
- AGRANA is supervised by Austria Bio Garantie, which has the check number AT-BIO-301.
- AGENAMALT 20.235 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

PACKAGING

- 25 kg multi-ply paper bags with a PE-lining inside (1 Euro-pallet = 30 bags = 750 kg)

CUSTOMS TARIFF NUMBER

- 1702 9050

FOOD LEGISLATION

- AGENAMALT 20.235 is a foodstuff and corresponds to the relevant and valid regulations in Austria and in the EU.
- Designation within a list of ingredients according to VO 1169/2011 idgF: "Maltodextrin".

PROPERTIES AND APPLICATIONS

- Due to its excellent solubility in water, its neutral taste, and its good digestibility AGENAMALT 20.235 is used in a wide range of products.
- Important applications:

Fruit powders:	carrier for spray-dried fruits
Baby food:	easy digestion
Mixtures of spices:	neutral carrier
Clear dry soups:	improves the free-flowing character
Sweet products:	reduction of both sweetness and tendency of sugar solutions to crystallize
Milk beverages	improvement of viscosity and mouth-feel
Soya drinks	increase of dry substance, improvement of mouth-feel

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.