

Product Bulletin

Grain Processing Corporation
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MALTRIN[®] M100 Maltodextrin

MALTRIN[®] maltodextrins are bland, minimally sweet white carbohydrate powders. They are products with varying length polymer profiles that provide a wide range of viscosity and solubility characteristics. Maltodextrins are generally recognized as safe (GRAS) as direct food ingredients at levels consistent with good manufacturing practices (21 CFR 184.1444). Their correct labeling is "maltodextrin." All label declarations should be reviewed with your legal council.

MALTRIN[®] products are packaged in 50-pound net, multiwall paper bags that are individually shrink-wrapped. MALTRIN[®] should be stored in cool, dry areas, preferably less than 90°F and less than 60% relative humidity. At these conditions, the shelf life of MALTRIN[®] will be a minimum of two years. If conditions differ from above, MALTRIN[®] will remain stable with the exception of moisture; therefore, a reevaluation is recommended after one year.

Lot codes can be interpreted as follows: the first alpha character represents the product, followed by the last two numbers of the year, and then the Julian date. Numbers following the Julian date represent the product line and the lot of the day. Example: M0601801, M=MALTRIN[®]; 06=2006; 018=January 18; and 01=first lot of the day.

STANDARD SPECIFICATIONS*

| | |
|---------------------------------|---------------|
| Dextrose Equivalent | 9.0-12.0 |
| Moisture, % | 6.0 max. |
| Ash (sulfated), % | 0.5 max. |
| pH (20% solution) | 4.0-4.7 |
| Bulk Density (packed), lb/cu ft | 30.0-39.0 |
| Aerobic Plate Count, CFU/g | 100 max. |
| Yeast/Mold, CFU/g | 100 max. |
| <u>E. coli</u> | Negative/10 g |
| Salmonella | Negative/25 g |

*Any specifications different from or not listed above must be agreed upon between the customer and Grain Processing Corporation during specification approval.

TYPICAL CARBOHYDRATE PROFILE (Dry Basis)

| | |
|--------------------------|-------|
| Monosaccharides | 0.8% |
| Disaccharides | 2.9% |
| Trisaccharides | 4.4% |
| Tetrasaccharides | 3.8% |
| Pentasaccharides & Above | 88.1% |

APPLICATIONS

MALTRIN[®] M100 is an easily digestible carbohydrate that is ideal for use as an energy source in sports and nutrition products. Its solubility and low hygroscopicity also make it a product of choice for spray drying flavors or other ingredients and as a carrier in dry-blend mixes.

SOLUBILITY and DISPERSIBILITY

MALTRIN[®] M100 is readily dispersible and readily soluble, yet has very low hygroscopic characteristics. Solutions at 30% solids are clear.

VISCOSITY

MALTRIN[®] M100 has Newtonian viscosity when initially put into solution. At high levels (above 40%), it will contribute significantly to solution viscosity.

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