



DEXTRIN 20.901 PRODUCT DATA SHEET

White Dextrin

GENERAL DESCRIPTION

- DEXTRIN 20.901 is a partially hydrolysed starch prepared by heating or dry roasting starch in the presence of an acid catalyst.
- Raw material: potato starch
- Type: white, "medium"
- Appearance: white of off white powder
- Odour: specific
- INCI Name: Dextrin
- CAS No.: 9004-53-9
- EINECS No.: 232-675-4

ANALYSIS DATA

- Moisture: max. 6,0 %
- pH-value (30% in d.s., 20 °C): 4,0 – 7,0
- Viscosity (30% in dry substance): approx. 45 mPa.s
- Sieve analyses: max. 0,5% > 160 µm
- Microbiology:
 - Total plate count: max. 100/g
 - Yeasts: max. 20/g
 - Moulds: max. 20/g
 - Salmonella: neg./25g

STORAGE AND SHELF-LIFE

- If properly stored (under dry conditions): min. 60 months

PACKING

- In multi-wall paper-bags of 25 kg (1 pallet = 30 bags = 750 kg)

CUSTOMS TARIFF NUMBER

- 3505 1010

PROPERTIES AND APPLICATIONS

- DEXTRIN 20.901 is a so-called "white dextrin". Primary quality feature of "White Dextrins" is their degree of cold water solubility. White Dextrins give white to opaque pastes which set back to rigid or soft gels depending on cold water solubility.

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.