

AGENAMALT 20.235 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.
- AGENAMALT 20.235 corresponds to Pharm.Eur and USP.

- Appearance: white powder
- Odour: pure, neutral
- Taste: moderate sweetness

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

ANALYSIS DATA

- DE-value (=Dextrose Equivalent): approx. 19,0 % in d.s. (in dry substance)
- Bulk density: 450 – 600 g/l
- Dry substance: min. 95,0 %
- pH-value: 4,0 – 5,5
- Sulphate ash: max. 0,3 % in d.s.

- 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.





STORAGE AND MINIMUM SHELF-LIFE

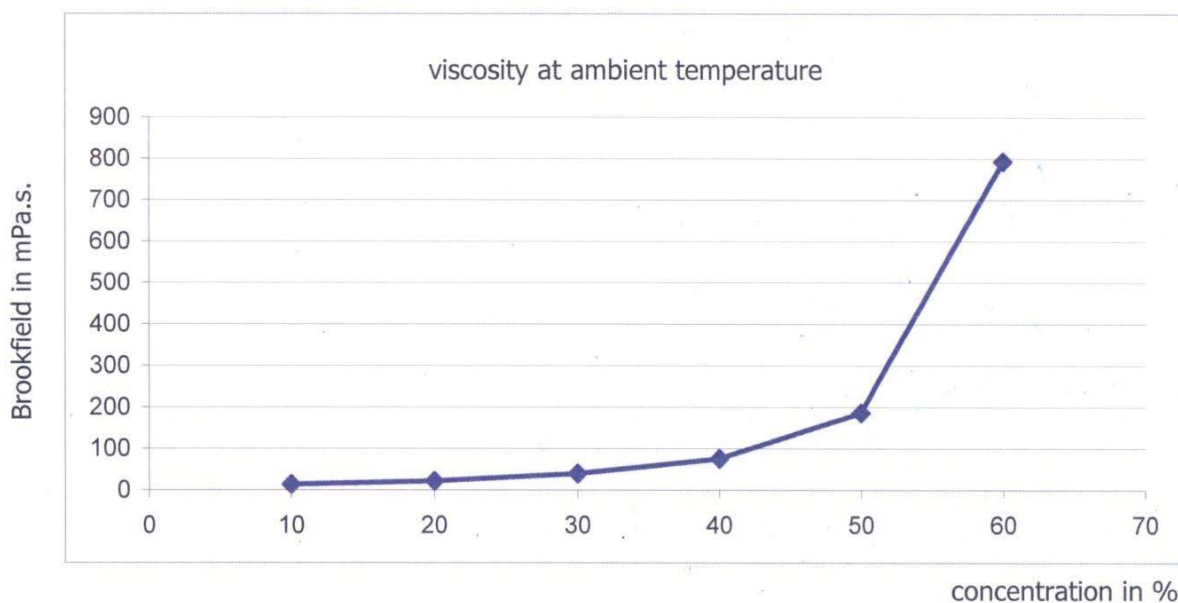
- If properly stored under dry conditions (max. 70% relative humidity): at least 60 months

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.