Product Code: OTMD014



ORGANIC TAPIOCA MALTODEXTRIN 14DE

Category	Tapioca Maltodextrin	
Form	Dehydrated	
Country Of Origin	Pakistan	
Demineralization	None	
Non-GMO	Yes	
Suitable for	Halal , Kosher & Vegetarian diets	
Functionalities	Bulking Agent	
Allergen	None	

Description

This product is white crystalline solids and has a clean sweet flavor with light buttery and honey flavor notes. It is made from the enzymatic treatment of Tapioca, using GMO free natural enzymes, which is filtered, concentrated and is spray dried.

Certifications

- ✓ NOP , EU , FIPA Organic Certified & IBD
- ✓ FSSC 22000:2013
- ✓ ISO 9001:2015
- √ Kosher
- ✓ HACCP
- ✓ Fair Choice

Packaging:

Materials: Paper Bag with Polythene Liner

Size :20 Kg / Bag

Packaging is Food grade approved

Shelf Life:

18 Months (When stored under recommended condition)

Storage Condition

Maltodextrin Syrup Solid Should be stored at temperature < 90 °F in a cool, dry environment, away from sunlight

Heavy Metals	Unit	Limits
Lead	ppm	< 0.05
Arsenic	ppm	<0.1
Cadmium	ppm	< 0.05
Mercury	ppm	< 0.01

ANALYSIS

Chemical Parameters	Unit	Limits
Dextrose Equivalent	%	11 - 17
Glucose (DP 1)*	g/100g	0.5 - 2.5
Maltose (DP 2)*	g/100g	1.5 - 5.5
Dry Solid Substance	%	93 - 97
Moisture	%	3 - 7
рН		4.5 - 6.5
Ash Contents	%	< 0.5
Protein	%	< 0.5
Fat	%	< 0.5

Microbiological	Units	Limits
Total Plate Count	cfu/g	<1000
Total Coliforms	cfu/g	<10
E.Coli	cfu/g	<10
Yeast	cfu/g	< 200
Mold	cfu/g	<100
Salmonella	cfu/25g	Nil

Nutritional		Per 100 Gram
Total Calories	Kcal	378
Total Fat	g	<0.1
Saturated Fat	g	<0.1
Trans Fat	g	0
Cholesterol	mg	0
Sodium	mg	60
Total Carbohydrates	g	94
Dietary Fibre	g	0
Sugar	g	4.5
Other Carbohydrates	g	89.5
Protein	g	0.5

Uses

Ice Cream, Drinks, Yoghurts, Desserts, pharmacy, Biscuits, Break fast foods, Baby foods, Cosmetics, Bakery, Snacks, confectionary, fruit-based preparations, Dehydrated soups, etc.

^{*} These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee

















