

Category	Tapioca Maltodextrin
Form	Dehydrated
Country Of Origin	Pakistan
Ingredient Declaration	Organic Tapioca Maltodextrin
Non-GMO	Yes
Suitable for	Halal , Kosher & Vegetarian diets
Functionalities	Bulking Agent

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
- ✓ FSSC 22000:2010
- ✓ ISO 9001:2008
- ✓ Kosher

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

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

ANALYSIS

Chemical Parameters	Unit	Limits
Dextrose Equivalent	%	7 - 13
Total Carbohydrates *	g/100g	92.5
Glucose (DP 1) *	g/100g	1.5
Maltose (DP 2) *	g/100g	3.0
Other Carbohydrates *	g/100g	88
Dry Solid Substance	%	93 - 97
Moisture	%	3 - 7
pH		4.5 - 6.5
Ash Contents	%	< 0.5
Energy *	Kcal/100g	372
Starch	%	Negative
Protein	%	< 0.5
Fat	%	< 0.5

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

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

Allergen	Present (Y/N)
Cereals containing gluten	N
Crustaceans, molluscs and their derivatives	N
Fish and their derivatives	N
Egg or Egg products	N
Peanuts and their derivatives	N
Others	N

Uses

Ice Cream, Drinks, Yoghurts, Desserts, pharmacy, Biscuits, Break fast foods, Baby foods, Cosmetics, 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

