

ORGANIC TAPIOCA MALTODEXTRIN 14DE

Product Code: OTMD014

Category	Tapioca Maltodextrin
Form	Dehydrated
Country Of Origin	Pakistan
Suitable for	Halal , Kosher & Vegetarian diets
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
- ✓ ISO 9001 + HACCP
- ✓ Kosher
- ✓ HALAL
- ✓ Fair Choice
- ✓ Gluten Free
- ✓ Non GMO

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

Uses:

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

ANALYSIS

Chemical Parameters	Unit	Limits
Dextrose Equivalent	%	10 - 16
Glucose (DP 1)*	g/100g	1.0 - 3.0
Maltose (DP 2)*	g/100g	1.5 - 5.5
Dry Solid Substance	%	93 - 97
Moisture	%	3 - 7
pH		4.5 - 6.5
Ash	%	< 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 Information*	Unit	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	5.5
Other Carbohydrates	g	88.5
Protein	g	<0.5

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

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

