

ORGANIC TAPIOCA MALTODEXTRIN 18DE

Product Code: OTMD018

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

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

ANALYSIS

Chemical Parameters	Unit	Limits
Dextrose Equivalent	%	16 - 20
Total Carbohydrates*	g/100g	93
Glucose (DP 1)*	g/100g	2 - 6
Maltose (DP 2)*	g/100g	6 - 10
Other Carbohydrates*	g/100g	79 - 85
Dry Solid Substance	%	93 - 97
Moisture	%	3 - 7
pH		4.5 - 6.5
Ash Contents	%	< 0.5
Energy *	Kcal/100g	374
Starch	%	Negative
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

Nutrient	Unit	Per 100 Gram
Total Calories	Kcal	374
Total Fat	g	<0.1
Saturated Fat	g	<0.1
Trans Fat	g	0
Cholesterol	mg	0
Sodium	mg	60
Total Carbohydrates	g	93
Dietary Fibre	g	0
Sugar	g	10
Other Carbohydrates	g	83
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.

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



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