



## GLOBE® 10 DE Maltodextrin NON-GMO IP 10520011

GLOBE® 10 DE Maltodextrin 10520011 is suitable for applications where low hygroscopicity and ready solubility are desired characteristics. It is especially useful in applications where nutritive bulk without excessive sweetness is necessary. This product is produced under Ingredion Incorporated's TrueTrace™ Program for non-GM products.

### Chemical and Physical Properties

	Min.	Max.
Moisture %	-	6.0
Dextrose Equivalent	9.0	14.0
SO <sub>2</sub> , ppm	-	<10
Lead, ppm	-	0.5
pH (5% w/w sol'n)	4.0	5.5
Ash, % d.b.	-	0.5
Clarity (10% w/w sol'n % T @ 400 nm)	90.0	-
Apparent Starch		Negative

### Physical Appearance

Color	White to Slightly Yellow
Form	Fine Powder

### Microbiological Limits

	Max.
Standard Plate Count, cfu/g	100
Yeast, cfu/g	25
Mold, cfu/g	25
<i>E. coli</i> /10g	Negative
<i>Salmonella</i> /10g	Negative
Coliforms, MPN/g	3

### Nutritional Data/100 g

	Typical
Calories	376
Total Fat, g	0
Cholesterol, mg	0
Sodium, mg	8
Total Carbohydrate, g	94.0
Dietary Fiber, g	0
Total Sugars**, g	2.3
Added Sugars, g	0
Other Carbohydrate, g	91.7
Protein, g	0
Vitamin D, mcg	0
Calcium, mg	0.3
Iron, mg	0
Potassium, mg	0
Ash, g	<0.1*

\* Not present at level of quantification.

\*\* "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

### Certification

Kosher Pareve  
Halal

### Packaging and Storage

Bags  
Store under cool, dry conditions with adequate ventilation.  
Keep away from products with strong odors.

### Shelf Life

3 years from date of manufacture provided product is stored the original container, well-closed in a cool, dried place free from humidity, dust, or foreign contamination. Although moisture content may increase over time, this phenomenon does not affect the product functionality or declared shelf life if this remains as free flowing powder and free of hard lumps.

### Regulatory Data

Meets FCC (Food Chemical Codex) requirements.  
Source Corn (IP-TrueTrace™)  
CAS No. 9050-36-6

### United States

GRAS 21 CFR 184.1444  
Labeling Maltodextrin

### Canada

Non-Standard Food  
Labeling Maltodextrin

### Features and Benefits

TrueTrace™ certified non-GM.  
Typical applications include coffee whiteners and creamers, powdered mixes, coatings, breadings, batters and seasonings.

Effective Date: June 21, 2023

Next Review Date: June 21, 2026

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