

GLOBE® A 1910 - Agglomerated Maltodextrin

Food-grade hydrolyzed corn starch obtained by controlled enzymatic conversion.

Specifications:

Physical Chemical:

	Min.	Max.
	Catalog	
Aspect (maltodextrin)	A/B/C	
Color (visual)	A/B/C	
Dextrose Equivalent, DE	9.0	12.0
Identification	Passes Test	
Moisture, %		5.0
Odor	A/B/C	
Particle Size (retained 150 mesh), %	85.0	
Particle Size (retained 60 mesh), %	30.0	
pH	4.5	5.5
SO ₂ , ppm		25
Solubles, %	99.3	
Taste	A/B/C	

- Physical chemistry: are analyzed batch by batch.

Microbiological:

	Catalog	Max.
Aerobic mesophilic bacterias, CFU/g		100
Bacillus cereus, CFU/g		10
Coagulase-positive staphylococci, CFU/g		10
Escherichia coli, CFU/g		10
Molds, CFU/g		100
Salmonella/25g	Present/Absent	
Strange Materials	Passes Test	
Total Coliform, CFU/g		10
Yeasts, CFU/g		100

- Microbiological: they are analyzed batch by batch.

Complementaries Information:

	Min.	Max.
	Catalog	
Ash, %		0.50
Lead (Pb), ppm		0.20
Total Protein, %		0.50

- Complementary Analysis: controlled by periodic monitoring

Catalog Subtitle - Qualitative Analysis:

Analyzes classified as A/B/C

- A = Superior (equal to or very close to the standard)

- B = Acceptable (slight difference from the standard)

- C = Unsatisfactory (big difference from the standard)

PASSES TEST: Pass Test= Satisfactory // No Pass= Insatisfactory

PRESENT / ABSENT: Present= Unsatisfactory // Absent= Satisfactory

Sensory Information:

Aspect	Pó aglomerado
Color	White

Main Applications:

Powder sweeteners; Powder soups/instant powder soups; Powder soft drinks; Chocolate milk powder, milkshakes and powder instant desserts.

Features and Benefits:

Low hygroscopicity; Does not affect the original taste of products; Cold soluble; Fast solubility and dispersion.

Packaging - Shelf Life:

Depósito Fechado MG : Cardboard boxed 22 Kg : 365

Days

Mogi-Guaçu : Cardboard boxed 22/22 Kg : 365 Days

Storage:

Store on pallets, in a covered, dry and ventilated place, at room temperature.

Regulatory Information:

FCC - Food Chemical Codex

Halal Certificate

Kosher Certificate

USFDA: 21CFR 184.1444

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Odor	Characteristic
Taste	Characteristic

Nutritional Information,*VT/100g:

Energy Value, kcal	380 Kcal
Carbohydrate	95 g
Total sugars	3 g
Added Sugars	0 g
Protein	0 g
Total Fat	0 g
Saturated fats	0 g
Trans fats	0 g
Fiber	0 g
Sodium	50 mg

*TV Typical or reference values. Do not constitute product specification.

Approximate composition of Saccharides, % b.dry:

Dextrose, % - DP1	1,0
Maltose, % - DP2	2,0
Higher saccharides, % - DP3+	97,0

Review: 02 Publication: 04.25.2022

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Ingredion Brasil Ing. Ind. Ltda
R. Paula Bueno 2935 - Jd. Alvorada
13841-010 - Mogi Guaçu - SP

f. +55 (19) 3861 9630

www.ingredion.com.br