

AGENAMALT 20.235 PRODUCT DATA SHEET

Organic maltodextrin

GENERAL DESCRIPTION

- AGENAMALT 20.235 is produced by saccharification and spray-drying of organic corn.
- AGENAMALT 20.235 is a free-flowing, very easily soluble powder with a low hygroscopic character and consists of a mixture of saccharids without any starch.
- AGENAMALT 20.235 corresponds to Pharm.Eur and USP.

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|---------------|--------------------|
| • Appearance: | white powder |
| • Odour: | pure, neutral |
| • Taste: | moderate sweetness |
| • INCI Name: | maltodextrin |
| • CAS No.: | 9050-36-6 |
| • EINECS No.: | 232-940-4 |

ANALYSIS DATA

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|------------------------------------|-------------------------------------------|
| • DE-value (=Dextrose Equivalent): | approx. 19,0 % in d.s. (in dry substance) |
| • Bulk density: | 450 – 550 g/l |
| • Dry substance: | min. 95,0 % |
| • pH-value: | 4,0 – 5,5 |
| • Sulphate ash: | max. 0,3 % in d.s. |
| • Microbiology: | |
| Total plate count: | max. 500/g |
| Coliforms: | negative/g |
| E. coli: | negative/g |
| Yeasts: | max. 10/g |
| Moulds: | max. 10/g |
| Salmonella: | negative/250g |

ORGANIC CERTIFICATE

- AGENAMALT 20.235 is produced out of organic corn in accordance with the EU-regulations.
- AGRANA is supervised by Austria Bio Garantie, which has the check number AT-BIO-301.
- AGENAMALT 20.235 is and automatically accepted by ECOCERT.





STORAGE AND MINIMUM SHELF-LIFE

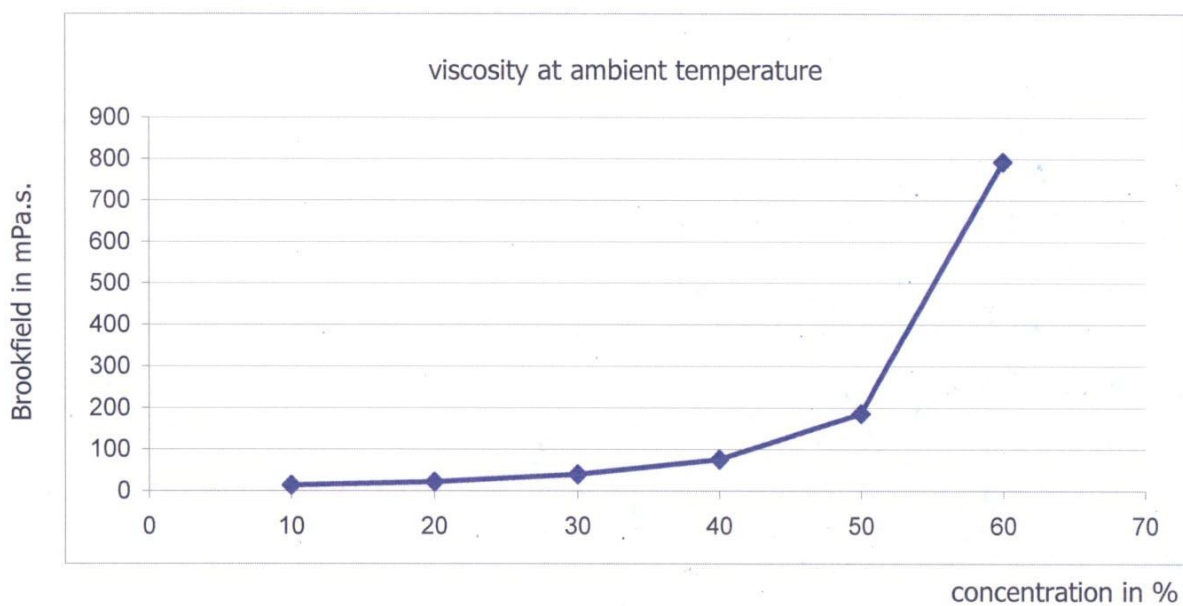
- If properly stored under dry conditions (max. 70% relative humidity) and well protected from heat: at least 60 months

PACKAGING

- 25 kg multi-ply paper bags with a PE-lining inside
(1 Euro-pallet = 30 bags = 750 kg)

CUSTOMS TARIFF NUMBER

- 1702 9050



PROPERTIES AND APPLICATIONS

- carrier
- filler

Above stated information is indicative only and no responsibility can be assumed. Recommendation is to check suitability of our product by doing tests on your own.