

Belgian Malts that Make Your Beer So Special

Technical sheet

product number :	862911	GN code :	35051010	
product name :	Maltodextrine (type 01915) - bag 25 kg			
version:	0	Valid from:	10-04-2017	
Product description				

Spray-dried maltodextrin obtained by enzymatic conversion of starch.

Ingredients

maltodextrine

Origin

maize (corn)

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	Typical	<u>Unit</u>	<u>Method</u>
Moisture		6		%	BSCH071
Bulk density	440	640		kg/m³	/
DE	16	19.9			Lane Eynon
Particle size		7%>400		μm	BSCH103
Particle size		35%<63		μm	BSCH103
pH	3.5	5.5		sol. 1:1	BSCH001
SO2		10		ppm	BSCH213
MICROPIOLOGICAL PROPERTIES					

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	Typical	<u>Unit</u>	<u>Method</u>
Total mesophylic count	500		/g	/
Yeasts	50		/g	/
Moulds	50		/g	/
E. coli	neg.		/g	ISO 4831
Salmonella	neg.		/25 g	ISO 6579

COMPOSITION

	<u>Avg.</u>	<u>Unit</u>	<u>Method</u>
Dextrose	1	w%w on ds	BSCH036
Maltose	6	w%w on ds	BSCH036
Maltotriose	9	w%w on ds	BSCH036
Higher sugars	84	w%w on ds	BSCH036

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	380	kcal
Energy	:	1615	kJ
Fats	:	0	g
Carbohydrates	:	95	g
Sugars	:	7	g
Polyols	:	0	g
Protein	:	0	g
Fibre	:	0	g
Salt	:	0.0375	g



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Shelf life					
General	Shelf life of this	s product is minim	um 18 month(s) after pro	duction.	
Extra info	Minimum rema	aining shelf life afte	er delivery: 6 months		
Instructions and c	onditions for use				
Application	lication The product can be used in alcohol free or low alcohol beers to compensate for their lack of body and mouthfeel compared to normal beers. It is also recommended for use in sports drinks where the low osmolality is necessary to facilitate the production of isotonic beverages.				
Storage conditions					
	Min	Max Optimu	m		
Temperature °C		20			
Rel. humidity %		65			
Advice	Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.				
Quality guarantees					
GMO-Declaration:	We confirm that this product does not contain any ingredient, additive or flavour extracted or derived from genetically modified organisms. Therefore, no additional specific GMO labelling is required according to the current European regulation.				
Declaration of non- ionisation:	Nor this product, nor its ingredients, have been treated by ionising radiation.				
Food safety:	Belgosuc NV is FSS				

The information contained herein is, to the best of our knowledge and belief, accurate on the date of publication. In all cases, it is the responsibility of the customer to determine the applicability of this information or the suitability of any product for their own particular purpose. All information is valid until revision. This document is printed electronically and has therefore not been signed.