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## PRODUCT DATA SHEET

Product Name: tapioca maltodextrin  
Molecular Formula:  $(C_6H_{10}O_5)_n$   
CAS No.: 9050-36-6  
Standard according as: GB/T20884-2007

### DESCRIPTION

This product is enzymed and purified from tapioca starch.  
Tapioca maltodextrin is widely preferred because it has no color, smell, flavor, or taste and can therefore be added to any food without causing taste alterations. It is also has excellent stabilizing properties, giving the food a smooth texture. All these factors make it an excellent substitute in the food industry for gums, fat, milk, and assorted stabilizers.

### SPECIFICATIONS

Appearance	White without the impurity that can be seen by eye
Taste	Light sweetness
Odor	Neutral
DE Value, %	DE10-15, or DE15-20, or according to requirement
Moisture, %	$\leq 6.0$
Solubility, %	$\geq 98$
Ph	4.5-6.5
Lead, ppm	$\leq 0.5$
Arsenic, ppm	$\leq 0.5$
Total plate count, cfu/g	$\leq 1000$
Coliforms, MPN/g	$\leq 0.3$
Salmonella	Negative in 25g
Yeast, cfu/g	$\leq 100$
Mold, cfu/g	$\leq 100$

### PACKAGING:

Packaged in multi-layer craft paper bag with food grade PE inner bag, net 25kg/bag.  
(Other packaging types are available on requests)

### SHELF LIFE

24 months if stored under recommended storage conditions.

### STORAGE CONDITIONS

Should be stored in a cool and dry place.