

LOW DE MALTODEXTRIN

Maldex®

Low DE (Dextrose Equivalent) Maltodextrin is a carbohydrate powder with a neutral taste that is specifically suitable to balance texture and improve mouthfeel in food applications such as beverages, sauces, dry mixes, flavours and aromas.

Tereos manufactures maize-based low DE maltodextrins to serve the flavour, aroma and beverage industries. It is a way to provide starch-based viscosity and binding properties without using starch and with no noticeable sweetness.

They are obtained by the spray-drying of concentrated carbohydrate syrups derived from the partial hydrolysis of starch. Maltodextrins are classified by DE (Dextrose Equivalent). Low DE Maltodextrins have a DE between 5 and 10.

The range includes standard and granulated powders.

Functional benefits

- Bulking agent, neutral powder carrier
- Low to no sweetness
- Quickly dissolving in aqueous solutions
- Texture optimisation, mouthfeeling, thickening
- Binding
- Film forming
- Crystallisation inhibition
- Fat and calorie reduction

Nutrition & health properties

- Energy supply / Source of nutritive saccharides (4 kcal/g)
- Osmolality control

Applications

- Beverages
- Sauces
- Dry mixes
- Flavours