



# Maldex®

## Functional benefits

- Bulking agent, neutral powder carrier
- Low to no sweetness
- Quickly dissolving in aqueous solutions
- Texture optimisation, mouthfeeling, thickening and binding properties
- Crispiness & crunchiness
- Binding
- Film forming
- Crystallisation inhibition
- Water retention, cryoprotection
- Fat and calorie reduction
- Extrusion modulation, process stabilisation
- Spray-drying aid & dispersing aid
- Nutrition & health properties
- Energy supply / Source of nutritive saccharides (4 kcal/g)
- Osmolality control

## Applications

- Infant and clinical nutrition
- Prepared foods, soups & sauces
- Flavours
- Dry mixes (table-top sweeteners, powdered soups, powdered drinks)
- Coffee creamers
- Sweet bakery
- Ice cream
- Beverages