Organic Maltodextrin Powder

What is organic maltodextrin Powder?

Organic Maltodextrin powder is produced through the partial enzymatic hydrolysis of organic starch (typically corn or tapioca). This controlled process breaks down starch molecules into smaller polysaccharides and oligosaccharides, resulting in a fine, white powder with a clean profile. The Dextrose Equivalent (DE) value indicates the extent of hydrolysis and directly influences the product's sweetness, solubility, and functional properties. Lower DE values correspond to longer chain lengths, less sweetness, and higher viscosity, while higher DE values mean shorter chains, increased sweetness, and lower viscosity. By offering a range of DE values, we provide precise control for your formulation requirements, ensuring optimal performance for your clean-label products.

Discover the functional benefits of **Organic Maltodextrin**, a highly versatile carbohydrate polymer derived from organic starches. Valued for its neutral flavor, excellent solubility, and ability to improve

texture and mouthfeel, it's an indispensable ingredient across the food, beverage, and nutraceutical industries. We offer **Organic Maltodextrin** in three distinct Dextrose Equivalent (DE) ranges – **DE 8-10, DE 10-15, and DE 15-20** – providing precise control over sweetness, viscosity, and functionality to meet your specific product development needs.

Specification

Attribute	Organic Maltodextrin DE 8-10	Organic Maltodextrin DE 10-15	Organic Maltodextrin DE 15-20
Source	Organic Starch (e.g., Organic Corn, Organic Tapioca)	Organic Starch (e.g., Organic Corn, Organic Tapioca)	Organic Starch (e.g., Organic Corn, Organic Tapioca)
Dextrose Equivalent (DE)	8-10	10-15	15-20
Processing	Partial enzymatic hydrolysis, purification, drying	Partial enzymatic hydrolysis, purification, drying	Partial enzymatic hydrolysis, purification, drying
Appearance	Fine, white powder	Fine, white powder	Fine, white powder
Flavor	Very mild, nearly flavorless	Mildly sweet, neutral	Noticeably sweet, clean
Texture	Free-flowing powder	Free-flowing powder	Free-flowing powder
Key Attributes	High viscosity, excellent binding, low sweetness, good film-forming.	Balanced functionality, good solubility, moderate sweetness and viscosity.	Higher sweetness, lower viscosity, excellent solubility, aids rapid dispersion.

Key Features (Across all DE values)

- **Neutral Flavor Profile:** Generally tasteless, allowing the natural flavors of your products to shine through.
- **Excellent Solubility:** Dissolves readily in both hot and cold water, making it ideal for various liquid and powdered applications.
- **Bulking Agent:** Adds body and volume to formulations without contributing excessive sweetness or calories.
- **Binding & Film-Forming Agent:** Improves texture, reduces stickiness, and helps bind ingredients together, particularly useful in snack bars and coatings.
- **Moisture Retention:** Can help prevent moisture migration, improving shelf life and texture in certain products.
- **Enhances Mouthfeel:** Contributes to a smooth, pleasant texture in beverages and creamy products.
- **Low Glycemic Index (Compared to Glucose):** While still a carbohydrate, its complex structure leads to a slower release of energy compared to simple sugars.
- **Organic & Non-GMO Certified:** Sourced from certified organic and non-genetically modified starches, ensuring a clean-label ingredient that resonates with health-conscious consumers.
- **Versatile Functionality:** Adaptable for a wide range of applications across the food, beverage, and nutraceutical sectors due to varying DE values.

Application

Our **Organic Maltodextrin** with its various DE values is an indispensable ingredient for diverse B2B applications:

- **Nutraceuticals & Dietary Supplements:**
  - **DE 8-10:** Ideal as a bulking agent, binder for tablets, and carrier for sensitive ingredients in powdered supplements.
  - **DE 10-15:** General-purpose excipient in powdered blends, meal replacements, and protein powders.
  - **DE 15-20:** Used in energy powders and functional beverages for faster dissolution and mild sweetness.
- **Beverages:**

- **DE 8-10:** Adds body and texture to sports drinks, functional beverages, and powdered drink mixes without significant sweetness.
- **DE 10-15:** Standard choice for powdered mixes and ready-to-drink beverages.
- **DE 15-20:** Enhances solubility and mouthfeel in instant beverages and powdered juice mixes.

- **Bakery & Confectionery:**
  - **DE 8-10:** Provides structure, texture, and moisture retention in baked goods, cookies, and low-sugar confectionery.
  - **DE 10-15:** Versatile for a range of baked goods, icings, and fillings.
  - **DE 15-20:** Improves crispness in cookies, aids in browning, and can be used in glazes and coatings.
- **Snack Foods:**
  - **All DEs:** Used as binders in snack bars, cereals, and puffed snacks; reduces stickiness in coatings.
- **Dairy & Plant-Based Products:**
  - **All DEs:** Enhances body, texture, and mouthfeel in yogurts, ice creams, and dairy/plant-based desserts.
- **Sauces, Dressings & Seasonings:**
  - **DE 8-10:** Effective thickening agent and emulsifier stabilizer.
  - **DE 10-15:** General-purpose carrier and anti-caking agent for dry mixes.

Why Choose Our Organic Maltodextrin for Your Business?

Partnering with us for your **Organic Maltodextrin** needs ensures a superior, functional ingredient that meets stringent industry demands:

- **Precise DE Control:** Offering three distinct DE ranges provides you with unparalleled control over your product's sweetness, viscosity, and textural attributes.
- **Certified Organic Purity:** Our maltodextrin is derived from organic starch, guaranteeing a clean label and compliance with organic product standards.
- **Superior Quality & Consistency:** We adhere to rigorous quality control measures, ensuring a reliable product with consistent functionality batch after batch, optimizing your manufacturing processes.

- **Robust Supply Chain:** We maintain a reliable and scalable supply chain, capable of fulfilling bulk orders efficiently and consistently.
- **Versatile Functionality:** Leverage its clean flavor, excellent solubility, and diverse functional properties across a broad spectrum of product categories.
- **Dedicated Technical Support:** Our team provides comprehensive data sheets, Certificates of Analysis (CoAs), and expert guidance to support your R&D, formulation, and regulatory compliance.

FAQs

Q: What does "DE" stand for in Organic Maltodextrin, and why are different DE values important?

A: **DE** stands for **Dextrose Equivalent**, which measures the reducing sugar content of a carbohydrate polymer relative to dextrose (glucose), expressed as a percentage on a dry basis. Different DE values indicate varying chain lengths of the sugar molecules, influencing sweetness, solubility, viscosity, and hygroscopicity. Choosing the right DE is crucial for achieving desired functional properties in your end product.

Q: Is Organic Maltodextrin considered gluten-free?

A: Yes, **Organic Maltodextrin**, regardless of whether it's derived from organic corn or organic tapioca, is highly processed and purified to remove proteins, making it inherently gluten-free and suitable for gluten-free product formulations.

Q: How do the different DE values impact product sweetness and viscosity?

A: Higher DE values (like DE 15-20) mean more hydrolysis, resulting in shorter sugar chains, a higher perceived sweetness, and lower viscosity in solutions. Conversely, lower DE values (like DE 8-10) mean longer chains, less sweetness, and higher viscosity, making them better for bulking and binding.

Q: What is the shelf life and recommended storage for bulk quantities?

A: Our **Organic Maltodextrin** (all DE forms) typically has a shelf life of 24 months from the manufacturing date when stored in a cool, dry place, away from direct sunlight and moisture, in its original sealed packaging. Specific bulk storage recommendations will be provided with your order documentation.

Q: Can Organic Maltodextrin be used as a sugar substitute in "sugar-free" products?

A: No, **Organic Maltodextrin** is a carbohydrate and is digested as such. While it has a lower sweetness profile and different caloric density than pure sugar, it is not a non-caloric sweetener and would not qualify for "sugar-free" claims. It is often used in "reduced sugar" or "no added sugar" products to provide bulk and texture without excessive sweetness.

Packing