

Maltodextrin



Starches & Derivatives

Spray-dried maltodextrins are relatively non-sweet, nutritive, saccharide polymers having a dextrose equivalent (DE) of less than 20.

They are neutral in taste, water soluble and can play a role in various applications ranging from processed foods to infant formulas and dietetic foods.

FUNCTIONALITY

- Light color
- Mild flavor
- Uniform coating
- Enhanced crispiness

VARIETIES

Type

Cargill Dry MD™ Maltodextrin

Description

Spray-dried maltodextrin obtained by enzymatic conversion of common corn starch. **At DE levels of 5 to 18, they provide good solubility, bland flavor and low sweetness, essentially no hygroscopicity, reduced browning and carbohydrate source and cost optimization. Maltodextrins are an ideal bulking agent and liquid spice carrier.**

Cargill LMD

Cargill LMD is a convenient drop-in liquid product that is a functional equivalent of Cargill Dry MD™.

APPLICATIONS

Bakery

Beverages

Confectionery

Convenience Foods

- Soups, sauces and gravy mixes
- Dressings

Snacks & Cereal

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