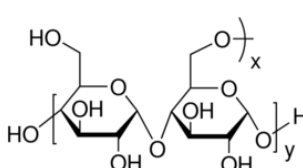


## General Information

Chemical Formula	$C_{18}H_{32}O_{16}$	
Synonym	Microcrystalline Cellulose Dextrins	
Origin	China	
H.S. Code	17029090	
CAS No.	9050-36-6	
Molecular Weight	504.44 g mol <sup>-1</sup>	

## Application

Food Industry	Maltodextrin is sometimes used in beer brewing to increase the specific gravity of the final product. This improves the mouth-feel of the beer, increases head retention and reduces the dryness of the drink. Maltodextrin has no flavor and is not fermented by the yeast, so it does not increase the alcohol content of the brew. It is also used in snacks and "light" peanut butter to reduce the fat content but keep the texture.
Pharmaceutical Industry	Maltodextrin is used in cosmetics and beauty products for its ability to bind other compounds and stabilize formulas. It may increase anti-aging properties of other ingredients when used in combination with them.

## Specification

Property	Units	Value
Appearance		White Crystalline Powder
Purity	%	≥99
pH		4 – 6
Solubility	ppm	≥98
Arsenic	ppm	≤5
Lead	ppm	≤5
Sulfated ash	%	≤0.6
Moisture	%	≤6

## Packaging

- 25kg packaging fiber drum outside and plastic bag inside 1-25kg packaging aluminium bag outside and double plastic bag inside.