

Organic Maltodextrin Powder



What is Organic Maltodextrin Powder?

Organic Maltodextrin Powder is meticulously produced from 100% pure, organically certified starch, typically organic corn, tapioca, or rice. Through a controlled enzymatic hydrolysis process, starch molecules are broken down into smaller saccharide units. The resulting liquid is then purified, concentrated, and spray-dried into a fine, free-flowing powder. The organic certification ensures that the raw materials are cultivated without synthetic pesticides, herbicides, or genetically modified organisms, aligning with strict clean-label and natural ingredient standards.



Maltodextrin is classified by its Dextrose Equivalent (DE) value, which indicates the extent of hydrolysis and directly correlates with its sweetness, solubility, and functional properties. A lower DE value signifies a longer chain carbohydrate with less sweetness and higher viscosity, while a higher DE value indicates shorter chains, higher sweetness, and greater solubility. Our range of **Organic Maltodextrin Powder** allows for precise formulation, offering excellent binding, bulking, moisture retention, and rapid dispersion, making it a staple for enhancing texture, extending shelf life, and acting as an effective carrier for flavors and active ingredients.

Specifications

Attribute	Organic Maltodextrin DE 8-10	Organic Maltodextrin DE 10-15	Organic Maltodextrin DE 15-20
Source	100% Organic Starch (Corn, Tapioca, Rice)	100% Organic Starch (Corn, Tapioca, Rice)	100% Organic Starch (Corn, Tapioca, Rice)
Processing	Enzymatic hydrolysis, purification, drying	Enzymatic hydrolysis, purification, drying	Enzymatic hydrolysis, purification, drying
Dextrose Equivalent (DE)	8-10	10-15	15-20
Appearance	Fine, white, free-flowing powder	Fine, white, free-flowing powder	Fine, white, free-flowing powder

Attribute	Organic Maltodextrin DE 8-10	Organic Maltodextrin DE10-15	Organic Maltodextrin DE 15-20
Flavor	Very mild, almost bland	Mildly sweet	Moderately sweet
Solubility	Good	Very Good	Excellent
Moisture Content	Max 6%	Max 6%	Max 6%
Bulk Density	0.50-0.65 g/cm ³	0.50-0.65 g/cm ³	0.50-0.65 g/cm ³
Microbiological Purity	Meets international food safety standards	Meets international food safety standards	Meets international food safety standards
Heavy Metals	Low levels, compliant with international regulations	Low levels, compliant with international regulations	Low levels, compliant with international regulations
Key Functionality	Bulking agent, texture enhancer, binding agent, anti-crystallization	Bulking, binding, flavor carrier, moderate sweetness, moisture retention	Flavor carrier, readily soluble, faster drying aid, higher sweetness

Key Features

- **Neutral Flavor Profile:** Offers minimal impact on the taste of your final product, allowing other flavors to shine.
- **Versatile Functionality:** Acts as an excellent **bulking agent** for powdered products, a **carrier** for flavors and sensitive ingredients, and a **texturizer** to improve mouthfeel and consistency.
- **Excellent Solubility:** Dissolves readily in water, making it easy to incorporate into liquid and powdered formulations.
- **Moisture Retention:** Helps prevent staling in baked goods and keeps products fresh by binding water.

- **Anti-crystallization:** Effective in confectionery and frozen desserts to prevent sugar crystallization and improve texture.
- **Organic & Clean Label:** Certified organic, non-GMO, and free from synthetic additives, aligning with growing consumer demand for pure, transparent ingredients.
- **Easy to Digest:** A readily digestible carbohydrate source that provides quick energy.
- **Enhances Dispersion:** Improves the flowability and dispersion of other powdered ingredients.

Applications

Our **Organic Maltodextrin Powder** is an incredibly versatile ingredient for a multitude of B2B applications across the food, beverage, and nutraceutical industries:

- **Nutraceuticals & Dietary Supplements:**

- **Bulking agent** and **carrier** for protein powders, meal replacement shakes, vitamin and mineral blends, and powdered supplements.
- Used in pre-workout and post-workout formulas for rapid energy.

- **Beverages:**

- Adds body and texture to powdered drink mixes, instant coffees/teas, and functional beverages.
- Acts as a **carrier** for flavorings in liquid concentrates.

- **Baked Goods & Confectionery:**

- Provides **bulking** and **texture** in breads, cakes, cookies, and pastries.
- Prevents sugar crystallization in candies, gummies, and frostings, improving stability.

- **Snack Foods:**

- Used as a **binder** in snack bars, crackers, and puffed snacks.
- Acts as a **carrier** for seasonings and flavors on savory snacks.

- **Dairy & Plant-Based Products:**

- Adds body and improves mouthfeel in yogurts, ice creams, and plant-based dairy alternatives.

- **Flavorings & Seasonings:**

- An ideal **carrier** for spray-dried flavors, dehydrated ingredients, and spice blends, ensuring even dispersion and stability.

Why Choose Our Organic Maltodextrin Powder?

Partnering with us for your **Organic Maltodextrin Powder** needs ensures a high-quality, versatile, and cost-effective ingredient that aligns with major market demands for natural and clean-label solutions:

- **Guaranteed Organic Certification:** Our maltodextrin adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Tailored Functionality with DE Values:** Offering a range of DE values (8-10, 10-15, 15-20) allows you to select the precise functional properties needed for specific sweetness, viscosity, and solubility requirements.
- **Superior Quality & Purity:** Our meticulous processing and rigorous quality control ensure a reliable, pure, and safe product batch after batch, meeting international food safety standards.
- **Versatile & Adaptable:** Its neutral taste and excellent functional properties make it highly adaptable to a vast array of formulations without compromising sensory attributes.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: What does "DE value" mean for Organic Maltodextrin Powder?

A: **DE** stands for **Dextrose Equivalent**, which indicates the percentage of reducing sugars present, expressed as D-glucose on a dry basis. It measures the extent of hydrolysis:

* **Lower DE (e.g., DE 8-10):** Less sweet, higher viscosity, better binding, ideal for bulking.

* **Higher DE (e.g., DE 15-20):** More sweet, lower viscosity, higher solubility, better for quick dispersion and flavor carrying.

Q: Is Organic Maltodextrin Powder considered a sugar?

A: While it is a carbohydrate and composed of glucose units, maltodextrin is classified as a complex carbohydrate, not a simple sugar like sucrose or glucose. Its sweetness varies by DE value, with lower DEs being nearly tasteless. It is often used as a bulking agent rather than primarily for sweetness.

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

A: Our **Organic Maltodextrin Powder** typically has a shelf life of **24-36 months** from the manufacturing date when stored in a cool, dry place, away from direct sunlight and moisture, in its original sealed, airtight packaging.

Q: Is Organic Maltodextrin Powder gluten-free?

A: Yes, if produced from organic corn, rice, or tapioca starch, our **Organic Maltodextrin Powder** is inherently **gluten-free**. We can provide documentation to confirm the source starch and gluten-free status.

Q: Can Organic Maltodextrin Powder be used in organic certified products?

A: Absolutely. Our **Organic Maltodextrin Powder** is certified organic, making it a suitable and compliant ingredient for use in your organic-certified finished products.

Packing

