

## Maltodextrin

During the wet-milling processing of maize, several products like maize gluten, maize germs and maize starch arise. The starch is mechanically separated on particle size. The starch is heat treated and enzymatically cut into smaller starch chains and a small part of glucose. Subsequently, the liquid syrup is dried. Maltodextrin is slightly hygroscopic.

### Nutritional values

Dry matter	920	g/kg	Sodium	0	g/kg
Crude protein	0	g/kg	Potassium	0	g/kg
Crude fat	0	g/kg	Magnesium	0	g/kg
Crude fiber	0	g/kg	NEL	5,9	MJ/kg
Crude ashes	10	g/kg			
Starch	0	g/kg			
Sugar	919	g/kg			
Calcium	0	g/kg			
Phosphor	0	g/kg			

Date

29-8-2020

These data are average values and calculated per kg of product.

### Composition

Maltodextrin

### Benefits

Good water solubility

### Feeding advice

Maltodextrin

Energy rich

Low mineral content

Excellent binding properties

### Shelf life

Several months with dry storage