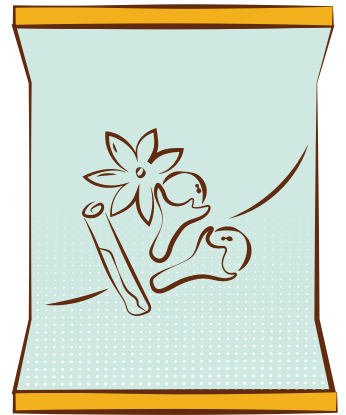
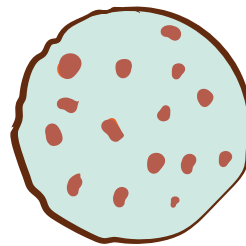
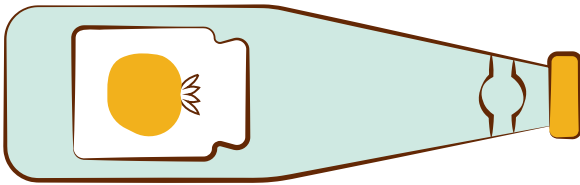
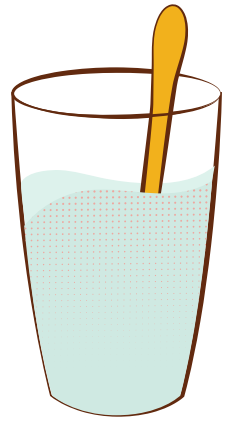
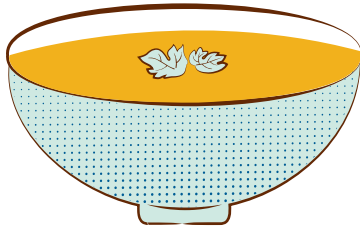




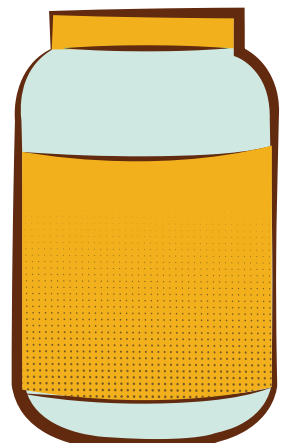
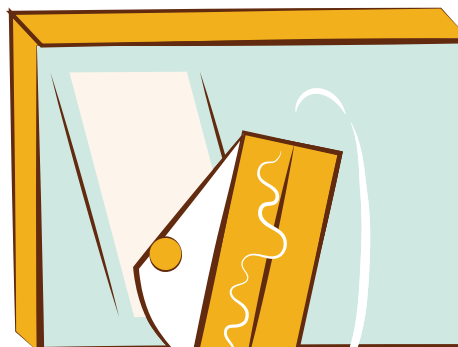
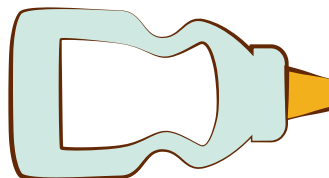
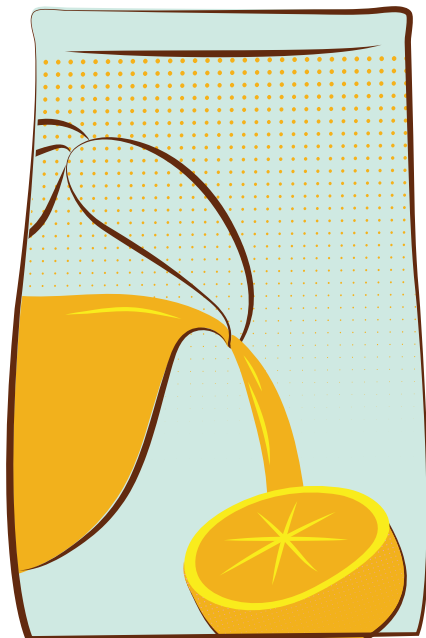
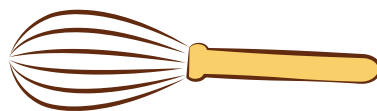
**ROQUETTE**

*Offering the best of nature™*



# Glucidex® *IT Grade*

**MICROGRANULATED SPECIALTY  
MALTODEXTRINS**



Better dispersion

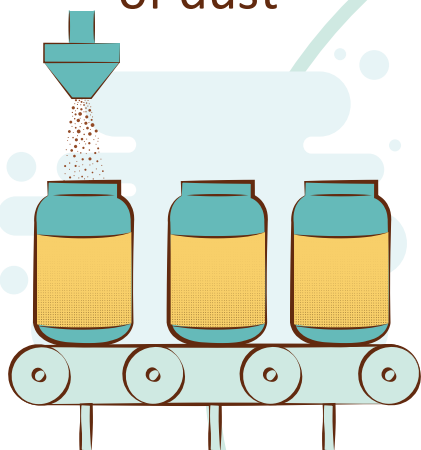


Better flow properties



## *Properties*

Reduces the formation of dust



Faster dissolution or lumping



Particle size to avoid separation of components in a coarse powder blend



## *Typical Particle Sizes are:*

Greater than 500  $\mu$  - 5% max  
Greater than 40  $\mu$  - 95% min

## *Applications of GLUCIDEX® IT Grades*

### Soup Premixes

#### Challenge

Caking,  
lumping



Free-flowing,  
complete  
emptying of  
the sachets

#### Solution

### High Sugar Juice Powders

#### Challenge

Moisture  
pick-up, difficulty  
in scooping,  
slow dissolution  
and dispersion



Comparatively less  
caking due to air  
exposure

#### Solution

## Sports Nutrition Powders

### Challenge

Moisture pick-up, difficulty in scooping, slow dissolution and dispersion



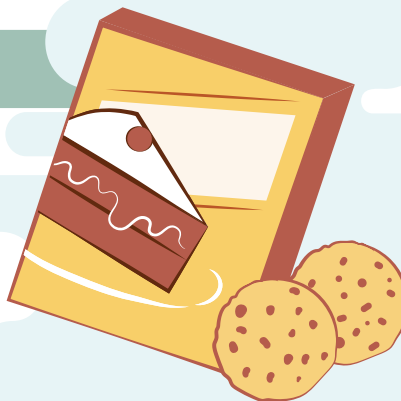
Less caking and improved free-flowing properties

### Solution

## Bakery Premixes

### Challenge

Reduced performance of leavening agents



Maintain free-flowing nature of the premix and extend the shelf life of the premix

### Solution



## Dry Mix Flavors

### Challenge

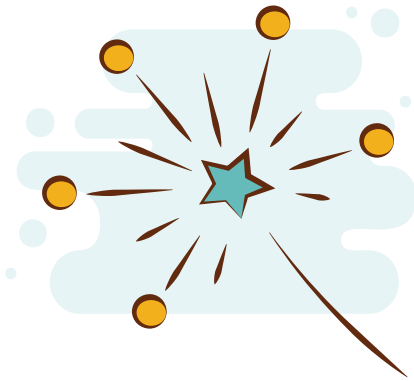
- Lower flavor dosage
- Lumping and caking
- Limitations due to the mandatory use of anticaking agents



### Solution

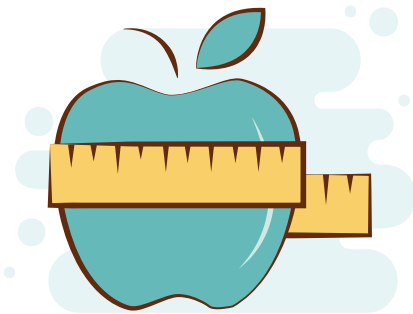
- Higher flavor dosage due to increased surface area
- Highly functional and cost effective
- Free flowable, no caking
- Avoid use of anticaking agents

## *Meeting Customer Expectations*



**Make it  
INDULGENT**

**Make it CLEAN for ME  
and the PLANET**



**Make it  
BETTER for ME**



[foodbiz.india@roquette.com](mailto:foodbiz.india@roquette.com)



[www.roquette.com](http://www.roquette.com)