GLUCIDEX®

TECHNICAL DATASHEET

Starch derivative solutions, or Maltodextrins, are generally selected for their physicochemical properties in order to meet a number of industrial requirements. These products are especially efficient for use in **encapsulation, filtration, stabilization** and **freeze-drying applications.**

GLUCIDEX® maltodextrins are widely used in **formula stabilization**, as **delivery agents**, and as **nutritional components** in the agriculture industry. Our plant-based solutions perform ideally as **carriers/additives** in the production and formulation of **biopesticides, microbial biostimulants,** and various **bioactive ingredients.**

HOW TO USE?

Encapsulation of various compounds:

- Final product stabilization
- Production of actives
- Production of live culture solutions
- Ambiant storage formulation
- Protectant during freeze-drying
- Encapsulation of microbials

WHAT DOSAGE?

Dosage varies based on application. Please contact your technical representative for recommendations.

OUR ADVANTAGES

BIODEGRADABILITY (OECD 301D)

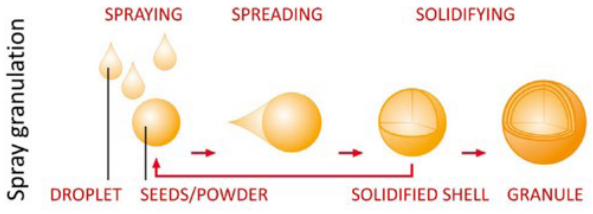
- Highly biodegradable and environmentally compatible

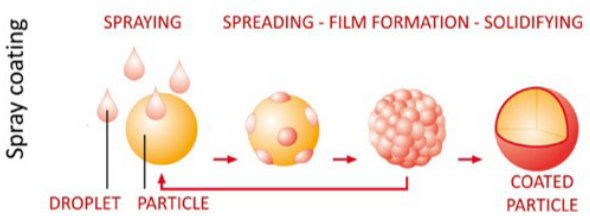
STABILITY

- Optimal stability of formulated products (actives, microorganisms)

PROTECTION

- Protection/stabilization of the active ingredient (oxidation, moisture, UV)





GLUCIDEX®

PHYSICAL PROPERTIES

Appearance	Powder
Density	0.4 – 0.55
pH range	4 approx.
Biodegradability	Available upon request

MISCELLANEOUS INFORMATION

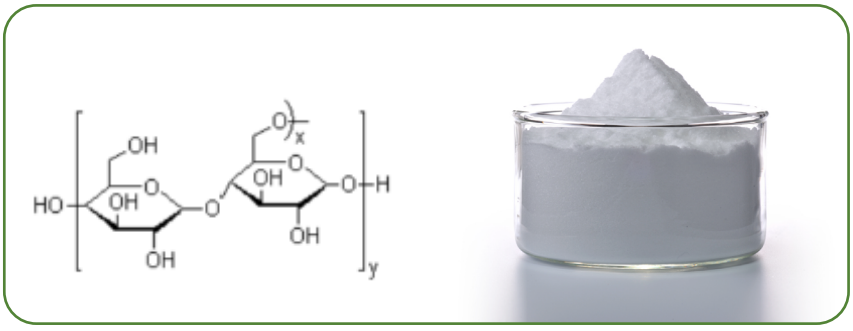
Storage temperature	5–30°C
Storage instructions	Closed container, protect from humidity
Shelf life	24 months
Packaging	25kg, 500kg, 1000kg, bulk, 2000 lbs

GLUCIDEX® GRADES

MAIN GRADES

TYPE	1 Potato based	2 Waxy Maize based	6 Waxy Maize based	9 Potato based	12	17	19	21	29	33	38	39	40	47
Dextrose Equivalent (DE)	5 max.	5 max.	5 to 8	8 to 10	11 to 14	15 to 18	18 to 20	20 to 23	28 to 31	31 to 34	36 to 40	38 to 41	38 to 42	43 to 47
Loss on drying (minimum %)	6	6	6	5	5	6	5	5	5	5	5	5	5	5
Carbohydrate composition														
Glucose (%)	0.2	0.2	0.2	0.2	1	1	2	1.5	8	11	15.5	2	16	2
Maltose (%)	0.5	0.5	1	1.5	3	4	5	6	8	10	12	32	12	45
Oligo and Polysacch. (%)	99.3	99.3	98.8	98.3	96	95	93	92.5	84	79	72.5	66	72	51
Poured bulk density (kg / liter)														
Standard grades	0.40	0.40	0.45	0.45	0.45	0.50	0.50	0.50	0.55	-	-	0.55	0.55	-
IT grades	-	-	0.35	-	0.40	-	0.40	0.40	0.45	0.45	0.50	-	-	0.50

*IT grades = granulated powder for an easier handling dispersion and dissolution.



ROQUETTE
Offering the best of nature™