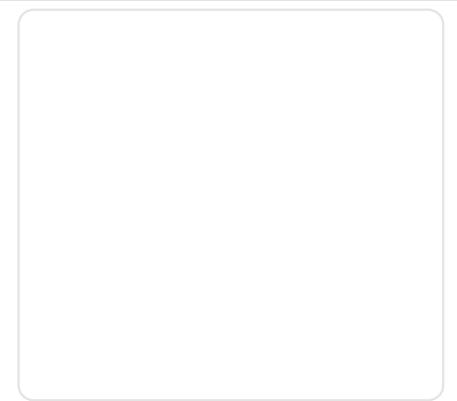




## PRODUCT PROFILE

# GLUCIDEX® 2 | Maltodextrin

Texturizing Maltodextrin

<b>Product Name</b>	GLUCIDEX® 2
Generic Name	Texturizing Maltodextrin
<b>Physico-chemical properties</b>	
Ingredient Raw material	Waxy corn
Dry Substance	94 %
Reducing Sugar	2 % max
Others component	~1% Mono+Disaccharides
Calories	3.8 Kcal/g
Solubility	60 g/100g
Morphology	
Powder density	400 g/l
<b>Chewy sweet &amp; marshmallow</b>	
Type	Chewy texture
Recommended dosage	5 % of the recipe

<b>Chewing-gum</b>	
Usage	As Bulk in combination
Taste - Cooling Effect (From 0 none to 5 high)	0
Taste - Sweetness (Score on 10 with sucrose = 10)	1
<b>SPECIALIZED NUTRITION RTD</b>	
Usage	Mouthfeel
Recommended dosage	2
Solubility @ Neutral pH (From 1 low to 5 high)	2
Solubility @ Acid pH (From 1 low to 5 high)	2
Stability to heat treatment (From 1 low to 5 high)	5
Viscosity (From 1 low to 5 high)	5
Overall Aroma + Top Note	Neutral
Taste - Sweetness (Score on 10 with sucrose = 10)	1
<b>SPECIALIZED NUTRITION Powder Mix</b>	
Usage	Mouthfeel
Recommended dosage	5
Wettability (From 1 low to 5 high)	2
Viscosity (From 1 low to 5 high)	5
Powder Mix (From 1 low to 10 high)	1
Powder Flowability (From 1 low to 5 high)	2
Overall Aroma + Top Note	Neutral
Taste - Sweetness (Score on 10 with sucrose = 10)	1