



PRODUCT PROFILE

GLUCIDEX® IT 19 | Instant Maltodextrin

Product Name	GLUCIDEX® IT 19
Generic Name	Instant Maltodextrin and Dried Glucose Syrup
Physico-chemical properties	
Key Attributes of product type (Functional properties, value proposition)	Neutral taste. Free flowing and easily dispersible.
Ingredient Raw material	Corn
Dry Substance	94 %
Reducing Sugar	19 % max
Others component	~9% Mono+Disaccharides
Calories	3.8 Kcal/g
SPECIALIZED NUTRITION RTD	
Usage	Energy
Recommended dosage	10
Solubility @ Neutral pH (From 1 low to 5 high)	4
Solubility @ Acid pH (From 1 low to 5 high)	4
Stability to heat treatment (From 1 low to 5 high)	5
Viscosity (From 1 low to 5 high)	3
Overall Aroma + Top Note	Neutral
Taste - Sweetness (Score on 10 with sucrose = 10)	2
SPECIALIZED NUTRITION Powder Mix	
Usage	Energy
Recommended dosage	20
Wettability (From 1 low to 5 high)	5
Viscosity (From 1 low to 5 high)	3

Powder Mix (From 1 low to 10 high)	3
Powder Flowability (From 1 low to 5 high)	4
Overall Aroma + Top Note	Neutral
Taste - Sweetness (Score on 10 with sucrose = 10)	2



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