Creative Enzymes®

Maltodextrin

Cat. No. EXTZ-658

Lot. No. (See product label)

Introduction

Description	Maltodextrin is a polysaccharide produced by the enzymatic partial hydrolysis of starches such as corn or wheat. It is widely used in the food industry as a thickener, bulking agent and carrier. Readily digested and absorbed, it provides a quick source of energy and is commonly found in dairy products, confectionery and seasonings.

Product Information

Form	Powder