

MALTRIN® tapioca maltodextrins
and tapioca syrup solids
*for the food, beverage and
nutritional industries*



MALTRIN® tapioca maltodextrin and tapioca syrup solids (MALTRIN® T-Series)

are sourced from 100% tapioca, making them Non-GM by origin, and are manufactured with an all-enzyme, demineralized process. MALTRIN® tapioca maltodextrins and tapioca syrup solids are allergen free and Cronobacter free, which makes them ideal for infant nutrition formulations among numerous other applications. These tapioca-based products can also help with clean label requirements for many customers.

Neutral Flavor | Excellent Clarity | Demineralized | Allergen Free | Non-GM by Origin



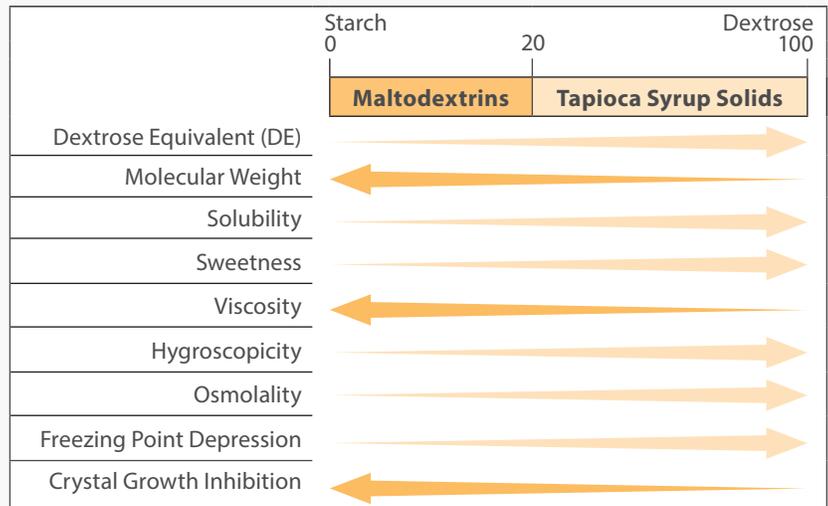
MALTRIN® Tapioca Maltodextrins and Tapioca Syrup Solids

The MALTRIN® T-Series line includes six spray-dried products with varying dextrose equivalents (DE) ranging from 4 to 40. All products are 100% soluble carbohydrate sources that provide various product functions.

MALTRIN® T-Series Product Line

Product Code	Typical DE
Maltodextrins	
MALTRIN® T040	4
MALTRIN® T100	10
MALTRIN® T180	18
Tapioca Syrup Solids	
MALTRIN® T200	20
MALTRIN® T250	25
MALTRIN® T400	40

Functional Properties



Applications

High-quality MALTRIN® tapioca maltodextrins and tapioca syrup solids can be used in a wide array of applications to add body and improve mouthfeel, aid in plating or spray drying and even help stabilize product formulations. With our broad product line, the application opportunities are nearly endless. **Whatever your application, GPC technical representatives are ready to assist you with your formulation challenges.**

Nutritional Formulations

MALTRIN® T-Series products provide a clean-label source of soluble carbohydrate with a neutral flavor profile and low osmolality. They are a great fit for nutritional beverages, bars and, since they are Cronobacter free, even infant formulas. They add body to improve mouthfeel, moderate sweetness and demonstrate clarity in both prepared and dry mix beverages. In bars and snacks, they provide and maintain a chewy texture over the product's shelf life.

Frozen Applications

MALTRIN® T-Series products are effective cryoprotectants that control ice crystal formation in a number of frozen food applications, from desserts to savory meals. They add body and mouthfeel without excessive sweetness or freezing point depression and help stabilize texture.

Spray Drying Aids and Carriers

Low hygroscopicity, neutral flavor, high solubility and ease of drying make T-Series products ideal for spray drying almost anything from flavors to dairy products to colors and fruit juices. They are also extremely effective carriers for high-intensity sweeteners, gums, spices and seasonings.

Confections

MALTRIN® tapioca maltodextrins and tapioca syrup solids inhibit sugar crystallization, improve the chewiness of soft candies and gummies and lengthen the shelf life of hard candies by inhibiting cold flow. They are also effective binders in direct compression candy tablet applications.

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