

# CLINTOSE<sup>®</sup> MALTODEXTRIN



FOOD  
INGREDIENTS

BAKING &  
CEREALS

BEVERAGES

CANDY &  
CONFECTIONERY

DAIRY

MEAT PRODUCTS

OTHER PROCESSED  
FOODS

SNACK FOODS



## FLAVOR-FRIENDLY, CONSISTENT CARBOHYDRATES

For a soluble carbohydrate with excellent functionality and consistently high quality, look no further than Clintose<sup>®</sup> maltodextrin.

This dry product delivers high performance in many applications:

- Instant beverage mixes
- Sports drinks
- Soft drinks
- Flavored drinks
- Meat
- Dairy products
- Baked goods
- Frozen foods
- Salad dressings
- Sauces
- Confections
- Snacks

## NEUTRAL COLOR AND FLAVOR

One of Clintose maltodextrin's most appealing characteristics is an exceptionally bland flavor and color profile. Unlike the off-flavors, odors, and colors common to maltodextrins, it boasts a neutral taste and water-white color.

### KEY BENEFITS

- Bland color and taste keeps flavors intact
- Excellent clarity and stability for long-lasting color
- High solubility means high rates produce clear solutions
- Natural-source soluble carbohydrate
- Convenient dry form

It's extremely well suited for applications where too much sweetness is an issue or in formulations that require high solids levels with no consequential sweetness. Clintose maltodextrin can contribute to solids while adjusting sweetness.

## EXCEPTIONAL CLARITY AND STABILITY

ADM produces Clintose maltodextrin with a state-of-the-art ion exchange process that removes trace elements and impurities. The process also helps eliminate haze or color-forming problems and helps improve Clintose maltodextrin's flavor-carrying capabilities.

Another benefit to ion exchange: greater purity and stability. This means Clintose maltodextrin holds its color longer than other products, which typically retrograde or change after 24 hours.

## HIGH SOLUBILITY

Clintose maltodextrin offers the benefit of high concentrations with no color effects. This allows you to use these products at high rates, yet still produce clear solutions, especially important for beverage applications.

## LOWER FREEZING POINT

Used in frozen foods, Clintose maltodextrin lowers the freezing point, which lets you maintain solids levels while substituting maltodextrin for sugars.

## CONVENIENT

A dry product, Clintose maltodextrin is easy to store and handle. Plus, unlike liquids, there's no messy cleanup.



ADM offers more than 500 high-quality ingredients, and the skill to combine them with any food or beverage. **RESOURCEFUL BY NATURE<sup>™</sup>**

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# CLINTOSE® MALTODEXTRIN

## COMPREHENSIVE GLOBAL SUPPORT

Wherever you are, ADM's extensive research-and-development network is ready to serve. We don't just sell you the ingredients; we provide a comprehensive package of application and formulation assistance, technical support, and a staff of experienced scientists, engineers, and technologists to meet your needs.

MALTODEXTRINS											
PRODUCT	DEXTRSE EQUIVALENT	% MAX. MOISTURE	20% SOLUTION pH	BULK DENSITY LBS./CU. FT.	DEXTRSE	MALTOSE	TRISACCHARIDES	TETRASACCHARIDES	HIGHER SACCHARIDES	CHARACTERISTICS	APPLICATIONS
<i>Clintose® CR10</i>	10	6.0	4.5	34.0	0.7	2.8	4.4	3.7	88.4	Bland flavor, binding properties, solubility, nonhygroscopic, crystal growth inhibition, low browning tendency, bodying agent, freezing point control, low osmotic pressure, film forming properties	Baking/snack foods, beverages, binder, carrier, confections, dairy, dry mixes, fat reduction, frozen desserts, meats, salad dressings, sauces, spray-drying aid
<i>Clintose CR15</i>	15	6.0	4.5	35.0	1.3	4.7	6.5	5.3	82.2		
<i>Clintose CR18</i>	18	6.0	4.5	37.0	1.6	5.7	8.0	5.8	78.9		
<i>Clintose CR24</i>	24	5.0	5.0	39.0	7.0	7.0	8.0	7.0	71.0		

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