



Maltodextrin and Corn Syrup Solids

A simple source, surprising capabilities



PLANT-BASED



COST
MANAGEMENT

Derived most commonly from corn starch, maltodextrin and corn syrup solids serve as highly useful tools in food and beverage formulation. They can give pretzels their shine, replace the rich mouthfeel of fats in light dressings, and keep frozen desserts from melting too quickly.

Cargill's maltodextrin and corn syrup solids are produced from high-quality corn starch, which is enzymatically converted to decrease its chain length, resulting in a relatively non-sweet clarified syrup, which is dried into powder or put into an aqueous solution.

Adding function to foods and beverages

- **Bulking and anti-caking agents** for high-intensity sweeteners, spices and flavors
- **Help control viscosity**, adding body and mouthfeel to finished products
- **Create a coating** for surface sheen or as a moisture barrier
- **Provide adhesion and humectancy** to confections and snack products
- **Stabilize ingredients** to help extend shelf-life

CARGILL PRODUCTS

	Key Properties	Functional Benefits
Cargill Dry™ MD Maltodextrin	<ul style="list-style-type: none"> • Spray-dried maltodextrin • Low relative sweetness • Mild flavor • No hygroscopicity 	<ul style="list-style-type: none"> • Adds body & mouthfeel • An ideal bulking agent • Good solubility • Carrier for liquid flavorings • Reduced browning
Cargill Liquid Maltodextrin (LMD)	<ul style="list-style-type: none"> • Functionally equivalent to dry maltodextrin • Light color • Mild flavor 	<ul style="list-style-type: none"> • Convenient, drop-in format • Provides uniform coating • Enhances crispy texture
Cargill Dry™ GL Corn Syrup Solids	<ul style="list-style-type: none"> • Spray- and tunnel-dried products available • Various DE levels available 	<ul style="list-style-type: none"> • Bulking agent • Good solubility • Enables browning • Improves humectancy • Enhances adhesion • Manages freezing point

APPLICATIONS



Bakery



Batters/
Coatings



Beverages



Confectionery



Convenience
Foods



Frozen
Desserts



Pharmaceutical



Snacks/
Cereals

Partner with Cargill for high-performing products.

Contact your sales representative, call us at 1-877-SOLUTNS (765-8867) or visit www.cargill.com.

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.

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