

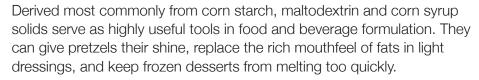
Maltodextrin and Corn Syrup Solids

A simple source, surprising capabilities



COST

MANAGEMENT



Cargill's maltodextrin and corn syrup solids are produced from highquality 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	 Spray-dried maltodextrin Low relative sweetness Mild flavor No hygroscopicity 	 Adds body & mouthfeel An ideal bulking agent Good solubility Carrier for liquid flavorings Reduced browning
Cargill Liquid Maltodextrin (LMD)	 Functionally equivalent to dry maltodextrin Light color Mild flavor 	Convenient, drop-in formatProvides uniform coatingEnhances crispy texture
Cargill Dry™ GL Corn Syrup Solids	 Spray- and tunnel-dried products available Various DE levels available 	 Bulking agent Good solubility Enables browning Improves humectancy Enhances adhesion Manages freezing point

APPLICATIONS



Partner with Cargill for high-performing products.

To learn more, contact us at 1-800-932-0544, customerservice@cargill.com or visit 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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