

BecoDex Bio - Spray dried glucose syrup

BecoMalt Bio - Spray dried maltodextrin

Versatile free-flowing powders for your premium formulations



BecoDex Bio (Glucose Syrup) and **BecoMalt Bio** (Maltodextrin) are organic powders consisting mainly of glucose, maltose and oligosaccharides, which are produced by partial enzyme hydrolysis of organic wheat starch, refined and spray dried.

The resulting products are stable free-flowing powders, which are readily soluble in hot and cold liquids. These are the most commonly used ingredients in the food industry.

Advantages

- DE values of 15, 20, 30, 35
- Free-flowing Powders
- Low moisture content
- Neutral taste
- Easy to handle and store
- Water soluble
- Available in 25kg paper bags or 850kg Big bags

Properties of Maltodextrin

Blattmann's organic maltodextrins have the following functional properties:

- Very low dextrose content
- Low browning
- Bland taste
- Lack of sweetness
- Very high viscosity
- Good lm forming properties
- Low hygroscopicity
- Good moisture control
- A large molecular weight
- Made up of complex, yet very soluble and nutritious carbohydrates
- Being spray dried, they have a relatively large surface area

These properties make maltodextrins suitable for many different applications!

Properties of Glucose Syrup

Blattmann's organic glucose syrups offer alternative functional properties to sugar as well as economic benefits. These are extremely versatile sweeteners and are widely used in food processing and other industries.

Being dry powders, they are easy to use and store. They can be used in the same applications as liquid glucose syrups or in formulations where moisture is at a premium, such as in cake batters, soft biscuits, spreads, dry mixes, ice cream or where it is necessary to increase the solids content of a product.



Spray dried products

Product	Maltodextrin			Glucose syrup	
	BecoMalt 12/94 Bio	BecoMalt 15/94 Bio	BecoMalt 20/94 Bio	BecoDex 30/94 Bio	BecoDex 35/94 Bio
No.	11210	11205	11200	11196	11194
Dry Substance (%)	≥ 93.0	≥ 94.0	≥ 94.0	≥ 95.0	≥ 94.0
DE-Value	10.0 - 14.0	14.0 - 18.0	18.0 - 22.0	28.0 - 31.0	26.0 - 36.0
pH	4.0 - 6.0				
Sugar spectrum on d.s. (%)	Glucose	≤ 1.0	≤ 2.5	2.0 - 3.0	3.0 - 9.0
	Maltose	3.0 - 9.0	3.0 - 9.0	7.0 - 9.0	12.0 - 18.0
Bulk Density (g/l)	450 - 550				



BAKERY

- Moisture control
- Browning regulation
- Texture management



DRY MIXES

- Carrier for flavors
- Hygroscopicity control
- Solubility improvement
- Bulking agent



CONFECTIONERY

- Texture modifier
- Foam stabilizer
- Browning regulation
- Crystallization control



DAIRY & ICE CREAM

- Mouthfeel improvement
- Control of the freezing point & melting behavior
- Foam stabilizer
- Emulsion stability

