



**Shepcote Distributors Ltd**  
 Pexton Road  
 Kelleythorpe Industrial Estate, Driffield  
 East Yorkshire, YO25 9FR

Tel: 01377 252537  
 Email: [technical@shepcote.com](mailto:technical@shepcote.com)  
 www: [www.shepcote.co.uk](http://www.shepcote.co.uk)

**Product Specification**

Product Information		
Product Name	Malto Dextrin	
Product Description	Spray-dried maltodextrin obtained by enzymatic or enzymatic/acid conversion of starch	
Ingredient	% in Mixing Bowl	Country of Origin
Maltodextrin Raw Material: Corn (Maize)	100	France
Ingredient Declaration		
Ingredients: Maltodextrin		
Pack Size(s) - Bulk	Product Code	Pack Size
	5507125	25kg
Pack Size(s) - Repacked	Product Code	Pack Size
	5507400	10 x 1kg

Shelf Life & Storage Conditions		
Maximum Shelf at Packing	540	Days
Minimum Life on Receipt (MLOR)	90	Days
Storage Temperature on Delivery	Ambient	
Storage Instructions	Store in a cool dry place out of direct sunlight	

Microbiological Standards			
Test	Target	Acceptable	Reject
Total Plate Count	<500 cfu/g	500 cfu/g	>500 cfu/g
Yeasts	<50 cfu/g	50 cfu/g	>50 cfu/g
Moulds	<50 cfu/g	50 cfu/g	>50 cfu/g
Staphylococcus aureus	Absent	Absent	Present
Salmonella	Not detected in 25g	Not detected in 25g	Detected

Chemical / Physical Standards			
Test	Target	Acceptable	Reject
Moisture	<6%	6%	>6%
Bulk Density (loose)	500 g/L	440 – 560 g/L	Outside Range
Bulk Density (packed)	580 g/L	520 – 640 g/L	Outside Range
D. E. (Lane Eynon)	17.95	16-19.9	Outside Range
Granulometry >400 µm	<7%	7%	>7%
Granulometry >63 µm	<35%	35%	>35%
pH (50% w/w)	4	3.5 – 5.5	Outside Range
Sulphur Dioxide	<10 mg/kg	10mg/kg	>10mg/kg
Dx on d.b.	1%	-	-
Dp2 on d.b.	6%	-	-
Dp3 on d.b.	9%	-	-
Dp4+ on d.b.	84%	-	-

Product Code	Issue No.	Issue Date	Authorised By:	Page
5507	03	09.05.22	J. Junduliene	Page 1 of 4



**Shepcote Distributors Ltd**  
 Pexton Road  
 Kelleythorpe Industrial Estate, Driffield  
 East Yorkshire, YO25 9FR

Tel: 01377 252537  
 Email: [technical@shepcote.com](mailto:technical@shepcote.com)  
 www: [www.shepcote.co.uk](http://www.shepcote.co.uk)

### Product Specification

#### Sensory Details

Appearance	White powder
Aroma	Typical of maltodextrin with no objectionable or off odours
Taste	Typical of maltodextrin with no objectionable or off odours
Texture	Free following particles

#### Bulk Packaging

	Primary	Secondary
Material	Paper or Plastic Bags	Not applicable
Closure Method	Heat Seal or Glue	Not applicable

	Primary	Secondary
Material	Clear or blue food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal / Folded	Brown Gum Tape or Clear Sticky Tape

#### Nutritional Information

Parameter	Per 100g
Energy (kJ)	1615
Energy (Kcal)	380
Protein (g)	0
Available Carbohydrates (g)	95
Of Which Sugars (g)	7
Fat (g)	0
Of Which Saturates (g)	0
Salt (g)	0.0375
Fibre (g)	0

Source: Supplier Specification

#### Allergens

Component (and products thereof)	Contains (Bulk)	Contains (Repack)	Handled at Shepcote	Comments
Cereals containing gluten	N	MC	<input checked="" type="checkbox"/>	
Crustaceans	N	N	<input type="checkbox"/>	
Eggs	N	N	<input checked="" type="checkbox"/>	
Fish	N	N	<input type="checkbox"/>	
Peanuts	N	MC	<input checked="" type="checkbox"/>	
Soybeans	N	N	<input checked="" type="checkbox"/>	
Milk	N	N	<input checked="" type="checkbox"/>	
Nuts	N	MC	<input checked="" type="checkbox"/>	
Celery	N	N	<input checked="" type="checkbox"/>	
Mustard	N	N	<input checked="" type="checkbox"/>	
Sesame	N	MC	<input checked="" type="checkbox"/>	
Sulphur Dioxide >10 mg/kg	N	N	<input checked="" type="checkbox"/>	
Lupin	N	N	<input type="checkbox"/>	
Molluscs	N	N	<input type="checkbox"/>	

Y = Contains, N = Does Not Contain, MC = May Contain

Product Code	Issue No.	Issue Date	Authorised By:	Page
5507	03	09.05.22	J. Junduliene	Page 2 of 4



**Shepcote Distributors Ltd**  
 Pexton Road  
 Kelleythorpe Industrial Estate, Driffield  
 East Yorkshire, YO25 9FR

Tel: 01377 252537  
 Email: [technical@shepcote.com](mailto:technical@shepcote.com)  
 www: [www.shepcote.co.uk](http://www.shepcote.co.uk)

**Product Specification**

Suitable for		
Group	Bulk	Repacked
Vegetarian	Yes	Yes
Vegan	Yes	Yes
Kosher (Certified)	Yes	No
Halal (Certified)	Yes	No

Other Intolerances and/or Food Groups			
Component	Contains		Comments
	Yes	No	
Genetically Modified Organisms (GMO)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Irradiated Materials	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Hydrogenated Fat/Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Palm Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Maize or Maize Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Corn
Vegetable & Vegetable Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Yeast & Yeast Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Seeds, Seed Oil & Seed Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fruit & Fruit Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Flavouring, Colours or Preservatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Beef, Pork, Lamb, Poultry & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gelatine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Other Animal Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Added Salt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mono Sodium Glutamate (MSG)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Artificial Colours Including Azo Dyes	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
BHA/BHT	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kiwi	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cinnamon	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cocoa	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Coriander	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Product Classification	
CN Code (Valid for EU 28)	1702 90 50

Functionality
Low osmolality
Neutral taste
High solubility and dispersibility
High level of complex carbohydrates
High mouthfeel/body
Very low fermentability

Product Code	Issue No.	Issue Date	Authorised By:	Page
5507	03	09.05.22	J. Junduliene	Page 3 of 4



**Shepcote Distributors Ltd**  
Pexton Road  
Kelleythorpe Industrial Estate, Driffield  
East Yorkshire, YO25 9FR

Tel: 01377 252537  
Email: [technical@shepcote.com](mailto:technical@shepcote.com)  
www: [www.shepcote.co.uk](http://www.shepcote.co.uk)


### Product Specification

#### Application

The product can be used in alcohol free or low alcohol beers to compensate for their lack of body and mouthfeel compared to normal beers. It is also recommended for use in sports drinks where the low osmolality is necessary to facilitate the production of isotonic beverages.

Signed for and on behalf of			
Name	Position	Signature	Date

Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance

Signed for and on behalf of Shepcote Distributors Ltd			
Name	Position	Signature	Date
Jurate Junduliene	Quality Manager		09.05.22

Product Code	Issue No.	Issue Date	Authorised By:	Page
5507	03	09.05.22	J. Junduliene	Page 4 of 4