



Private Production and Commercial Enterprise

VIMAL

since 1992

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Specification

Corn Dextrin “VIMAL”

DESCRIPTION

Dextrin occurs as free-flowing white, yellow or brown powders and consist chiefly of polygonal, rounded, oblong, or truncated granules. Dextrin is partially hydrolyzed starch converted by heat alone, or by heating in the presence of suitable food-grade acids and buffers, from any of several grain-or root-based unmodified native starches (e.g., corn, waxy maize, high-amylose maize, milo, waxy milo, potato, arrowroot. wheat, rice, tapioca, sago. etc.). Dextrin is partially to completely soluble in water.

TECHNICAL DATA

No.	CHARACTERISTICS	VALUE		
		WHITE	PALE-YELLOW	YELLOW
1.	Form	Homogeneous powder		
2.	Color	White	Pale-Yellow	Yellow
3.	Odour	Characteristic of dextrin		
4.	Moisture content	5%		
5.	Acidity	max 3.5 -4.5 cm ³ /100 g		
6.	Number of black spots per 1 dm ²	300		
7.	Ash (on dry base)	0,4 %		
8.	Acidity for 100g using 0,1M NaOH, max	50		
9.	Solubility in cold water, %, min.	62	78	95



STORAGE

Store at a temperature not exceeding 40 °C. Do not store dextrin together with strongly odorous substances.