



# MALTODEXTRIN

PRODUCT APPLICATIONS & BENEFITS



**FMCG**  
**AUSTRALASIA**  
WHOLESALE INGREDIENTS

## PRODUCT APPLICATIONS & BENEFITS OF **MALTODEXTRIN**

FMCG Australasia Maltodextrin can be used for a wide range of product applications: -

### IN FOOD PRODUCTION

**Maltodextrin is widely used in Food Manufacturing**

- **As a Nutritional Supplement:** Used in milk powder, infant food, & powder drinks to improve nutrition value.
- **As an Emulsifier:** in cereals and canned food to make the food smooth.
- **As a Texture Stabilizer:** in biscuits, confectioneries, and sausages to improve texture.



### IN BEVERAGES & DAIRY

- **Maltodextrin is used in ice cream** to provide smooth and creamy texture, provide body and mouthfeel, contribute solids, produce a firmer ice cream that melts slowly during consumption, and extend shelf-life during storage
- **As a Thickener:** Used in Yoghurt and Juice to improve viscosity



### IN PHARACEUTICAL

**Maltodextrin is widely used in Pharmaceuticals**

- **As an Adjuvant:** in the manufacturing of pills





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### IN COSMETICS

Maltodextrin is widely used in the Cosmetic Industry

- **As an Emulsifier:** In Toothpaste to improve texture.

### IN OTHER INDUSTRIES

Maltodextrin is widely used as an Adhesive in other Industries

- **As an Adhesive:** in Paper Making to improve appearance
- **As an Emulsifier:** In Concrete

## CONTACT US

Feel free to Contact Us if you have any questions about Maltodextrin.

[www.fmcgau.com](http://www.fmcgau.com)