



Grains and Foods Group

Organic Sweeteners & Maltodextrins

SunOpta™ organic maltodextrins and sweeteners are developed with the specific performance characteristics required for baking, cereal and frozen food applications. Produced from corn and rice, they meet the strict standards of the USDA's National Organic Program.

Our process begins by using the highest quality organic and Non-GMO whole grains to ensure quality, performance and integrity. Further manufacturing and the use of natural enzymatic processes result in our ability to provide a wide range of dextrose equivalent (DE) levels. Our advanced facilities deliver maltodextrins and sweeteners that have a minimum of processing while maximizing functionality and performance.




Rice maltodextrins and sweeteners are gaining popularity for their recognized benefits of being hypoallergenic, providing fat mimicking effects in low DE products and offering the low moisture needed for use in nutraceutical and probiotic applications. Our corn maltodextrins and sweeteners are highly adaptable powders and have an excellent flavor.

FUNCTIONALITY

- Clean flavor
- Range of viscosity
- Inhibits crystal formation in frozen product
- Bulking agent
- Encapsulation

FEATURES & BENEFITS

- DE range from 1 to 42
- Organic and Non-GMO
- Hypoallergenic rice-based products



Superior
functionality,
exceptional
taste...
naturally!



Certified Organic, Non-GMO and IP Ingredients



SunOpta's state-of-the-art processing facilities maintain the highest level of quality control. We can meet special orders and diverse needs through custom formulations and processing.



Functional Properties

	Maltodextrins		Syrup Solids	
Dextrose Equivalent	1	10	24	42
Binding	←—————			
Browning Reaction	—————→			
Freezing Point Depression	—————→			
Hygroscopicity	—————→			
Osmolality	—————→			
Prevention of Coarse Crystals	←—————			
Solubility	—————→			
Sweetness	—————→			
Viscosity/Bonding Agent	←—————			

Application Chart

Products	Bakery	RTE Cereals	Granolas	Snack Foods	Beverages	Frozen Desserts	Confectionery	Fat Replacement	Coatings	Adhesion/Tacking	Carriers/Plating	Bulking Agent	Tableting Agent	Osmolality Control
ArroSweet 1 (Non-GMO)	3	4	5	5	4	4	4	5	5	5	5	4	4	4
Organic ArroSweet 1	3	4	5	5	4	4	4	5	5	5	5	4	4	4
ArroSweet 10 (Non-GMO)	3	4	5	5	4	4	4	4	5	5	5	5	5	5
Organic ArroSweet 10	3	4	5	5	4	4	4	4	5	5	4	5	4	5
Organic MaiSweet 10	3	4	5	5	4	4	4	4	5	5	4	5	4	5
Organic MaiSweet 24	5	4	4	5	4	4	4	3	4	3	3	4	3	4
Organic MaiSweet 42	4	4	4	5	4	4	4	3	4	3	3	4	3	4

Application chart rating of high (5) to low (1) on recommendation for application



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