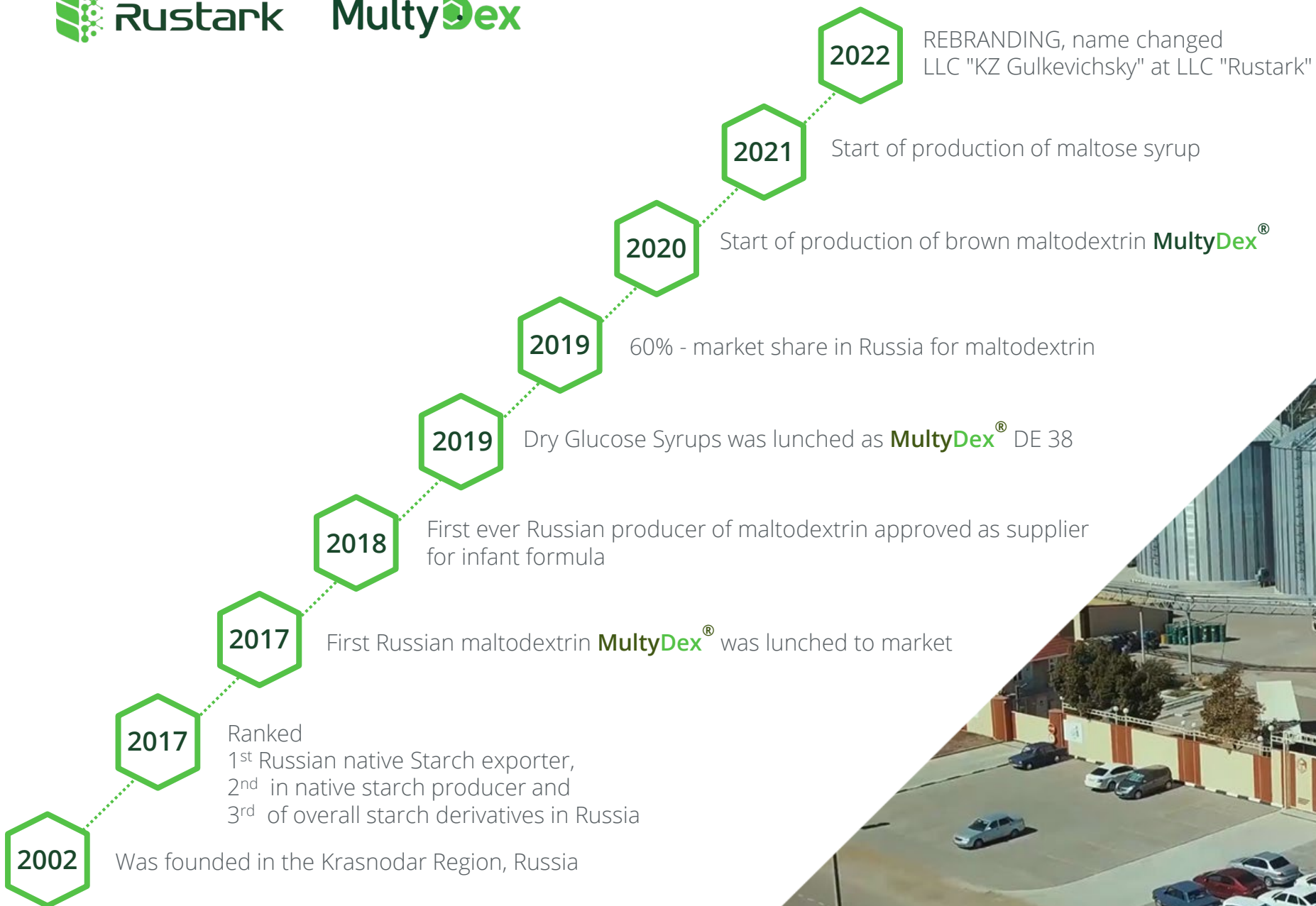
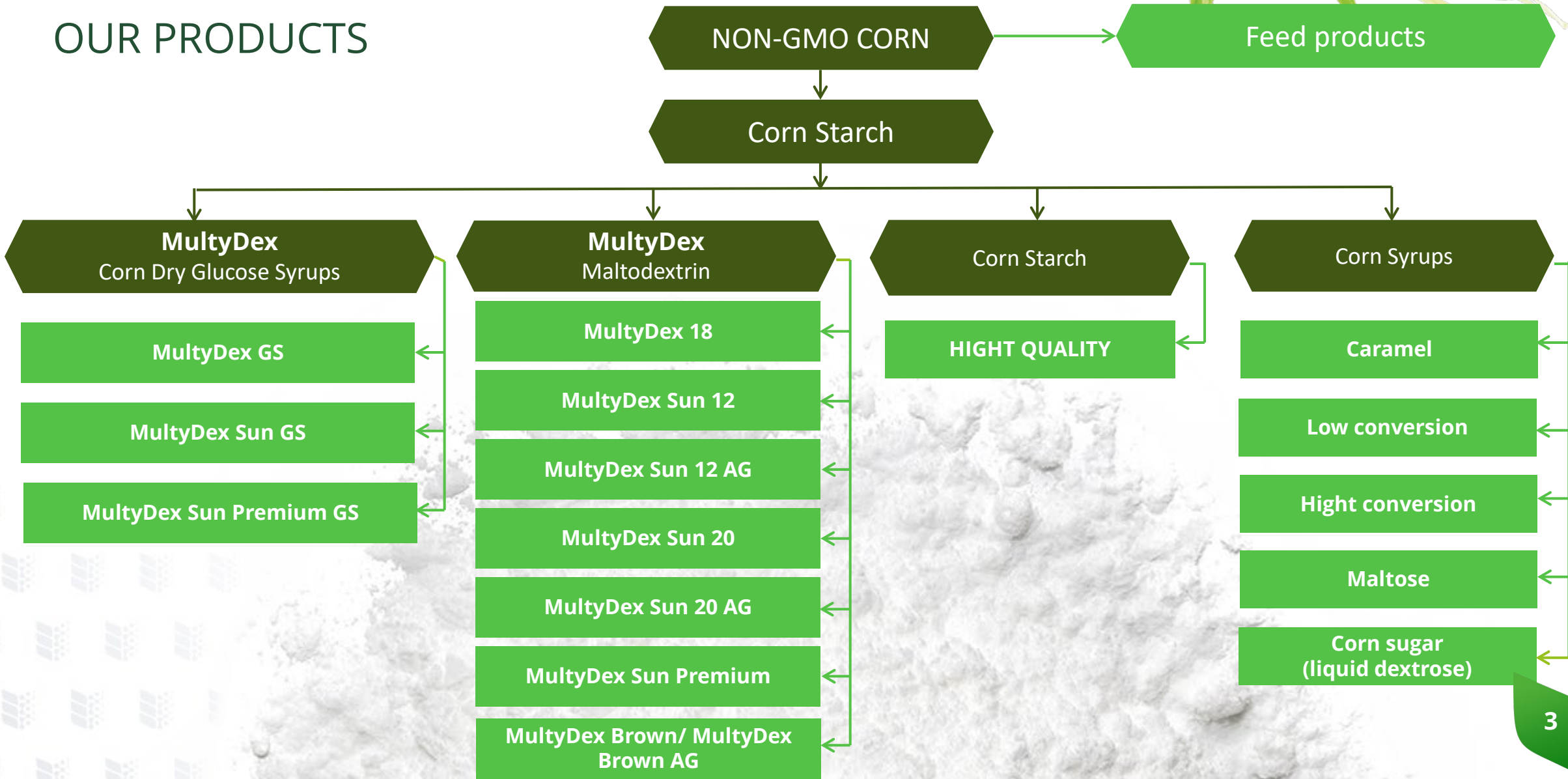




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# OUR PRODUCTS

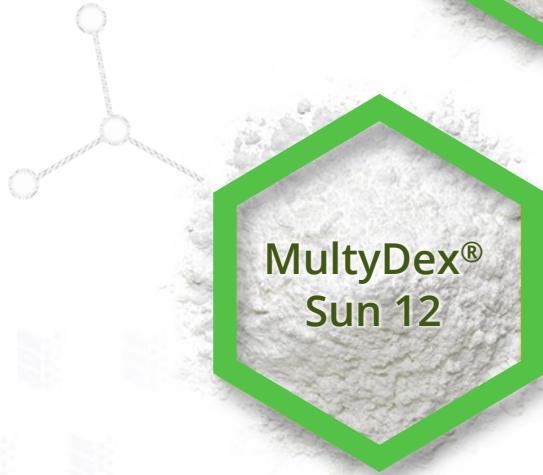




**MultyDex<sup>®</sup>**  
**MALTODEXTRIN**

- Polysaccharide, obtained by controlled enzymatic hydrolysis of highly purified starch
- A white hygroscopic spray-dried powder
- Well soluble in water, forming a clear solution
- Demineralized by ion exchange purification process
- Classified by DE (dextrose equivalent). The higher the DE value, the shorter the glucose chains, the higher the sweetness, the higher the solubility, and the lower heat resistance
- Dextrose Equivalent from 10 to 25

Production of a wide range of food products, additives and flavors



Production of specialized food products, nutrition with a modified food profile, functional food



Production of baby food products, cosmetics and medicines



Production of specialized food nutrition, functional food

	MultyDex 18	MultyDex Sun 12	MultyDex Sun 12 AG	MultyDex Sun 20	MultyDex Sun 20 AG	MultyDex Sun Premium
Appearance	Homogeneous powder					
Color	White					
Odor	Neutral					
Taste	Neutral					
Moisture, %, max.	5,0	4,0	4,0	4,0	4,0	4,0
Dextrose Equivalent, % (DE)	18-20	10-12	10-12	18-20	18-20	10-25
Ash, %, max.	0,1	0,1	0,1	0,1	0,1	0,1
pH (50% solution)	4,5-6,5	5,0-6,0	5,0-6,0	5,0-6,0	5,0-6,0	4,5-6,5
SO <sub>2</sub> , ppm, max.	10	5	5	5	5	Negative
Bulk density, g/dm <sup>3</sup>	450-600	500-600	300-450	450-600	400-550	300-550
Iodine test	Negative					
Total aerobic microbial count, CFU/g, max.	10000	5000	5000	5000	5000	1000



**MultyDex<sup>®</sup>**  
**DRY GLUCOSE SYRUP**

- Polysaccharide, obtained by controlled enzymatic hydrolysis of highly purified starch
- A white hygroscopic spray-dried powder
- Well soluble in water, forming a clear solution
- Demineralized by ion exchange purification process
- Classified by DE (dextrose equivalent). The higher the DE value, the shorter the glucose chains, the higher the sweetness, the higher the solubility, and the lower heat resistance
- Dextrose Equivalent from 25 to 30

Production of a wide range of food products, additives and flavors



Production of baby food products, cosmetics and medicines. Production of specialized food nutrition, functional food



Production of specialized food products, nutrition with a modified food profile, functional food



# SPECIFICATIONS. DRY GLUCOSE SYRUPS

	MultyDex GS	MultyDex Sun GS	MultyDex Sun Premium GS
Appearance	Homogeneous powder		
Color	White		
Odor	Neutral		
Taste	Sweet		
Moisture, %, max.	5,0	4,0	4,0
Dextrose Equivalent, % (DE)	25,1-30,0	25,1-30,0	25,1-30,0
Ash, %, max.	0,1	0,1	0,1
pH (50% solution)	4,5-6,5	4,5-6,5	4,5-6,5
SO <sub>2</sub> , ppm, max.	10	5	Negative
Bulk density, g/dm <sup>3</sup>	-	350-650	350-650
Iodine test	Negative		
Total aerobic microbial count, CFU/g, max.	10000	5000	1000



**MultyDex®  
BROWN**

- Polysaccharide, obtained by controlled enzymatic hydrolysis of highly purified starch
- A brown spray-dried powder
- Well soluble in water, forming a intense solution
- Demineralized by ion exchange purification process
- Optimal granulometric composition
- Dextrose Equivalent from 18 to 20

	<b>MultyDex® Brown</b>	<b>MultyDex® Brown AG</b>
Appearance	Homogeneous powder	
Color	Brown or dark brown	
Odor	Neutral	
Taste	Neutral	
Moisture, %, max.	95,0	95,0
Dextrose Equivalent, % (DE)	18-20	18-20
Ash, %, max.	0,4	0,4
pH	4,5-6,5	4,5-6,5
Bulk density, g/dm <sup>3</sup>	450-600	300-450

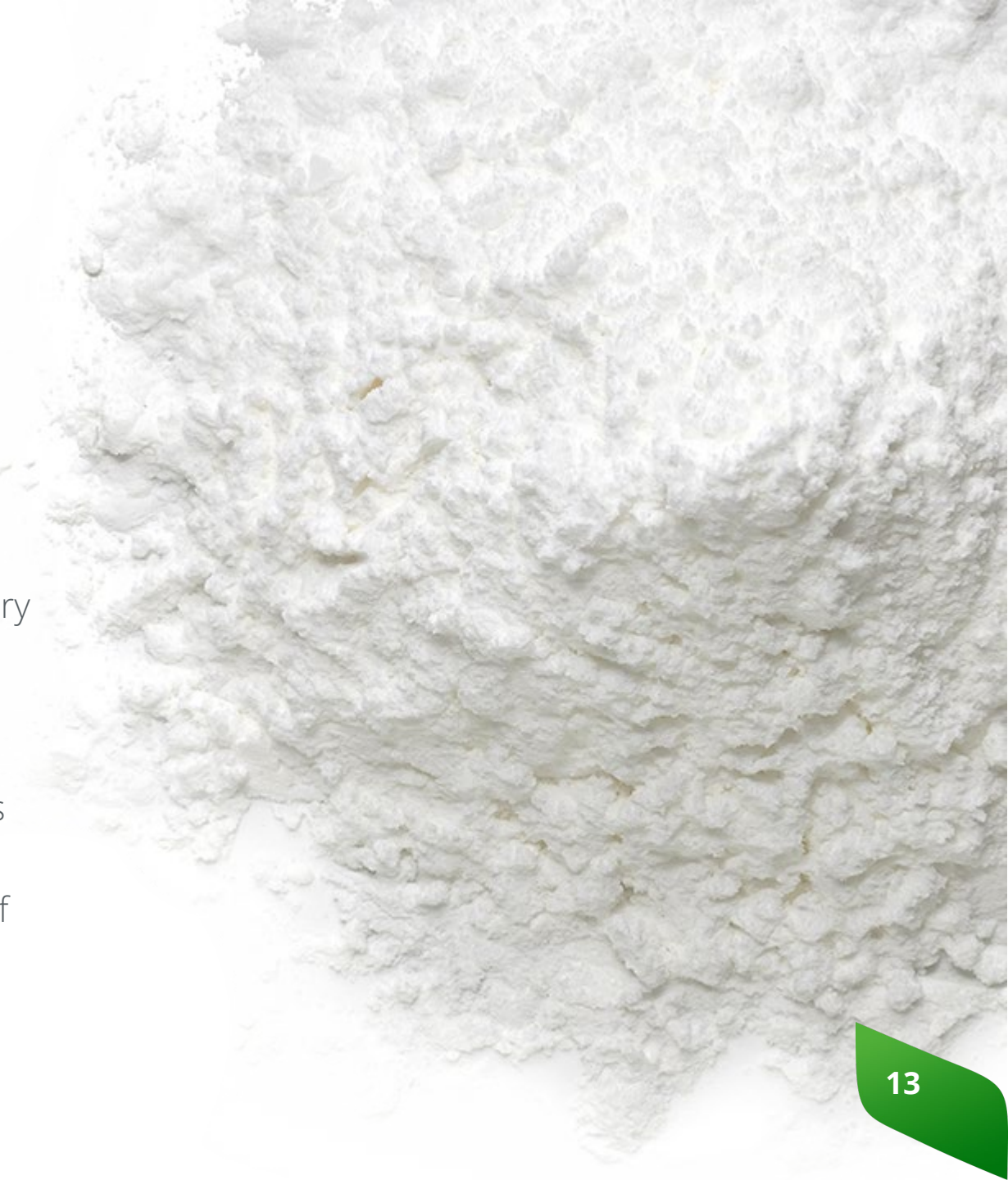
## MultyDex<sup>®</sup> BROWN APPLICATION

- ◊ Coffee drinks, chicory and mixtures based on them
- ◊ Non-alcoholic and alcoholic beverages
- ◊ Tea drinks
- ◊ Dry food mixes and complex food additives
- ◊ Confectionery, chocolate glaze, caramel
- ◊ Dairy products (chocolate ice cream, sauces, chocolate milk desserts, etc.)
- ◊ Processed chocolate cheeses
- ◊ Toppings, chocolate fillings
- ◊ Chocolate-nut pastes



## ADVANTAGES OF COOPERATION WITH US

- ◊ All the necessary product range from one manufacturer (maltodextrin, dry glucose syrup, corn syrup and other products)
- ◊ Permanent availability of goods in stock and minimum delivery times
- ◊ Acceptable and market-based pricing reducing production costs
- ◊ Products conform highest international quality requirements
- ◊ Technological support for the introduction and application of MultyDex maltodextrins and dry glucose syrups
- ◊ Individual offer for each partner





## Representative office in Skolkovo Innovation Center

In August 2018, Gulkevichsky Starch Plant opened a Representative Office  
R&D-laboratory at the Skolkovo Innovation Center.

OUR GOAL – innovative improvement of production and technological support for product introduction.



Food Safety System (FSSC) certificate



NON-GMO certificate



ISO 22000 certificate



HALAL certificate



KOSHER certificate



## Production

6, Promyshlennaya str., Krasnoselsky town,  
Gulkevichsky district, Krasnodar region, Russia

Call: +7 (86160) 3-08-73, 3-08-77

E-mail: mail@kzg.ru

## Representative office in Skolkovo Innovation Center

Moscow, 42/1 Bolshoi Blvd, office 2.162

Call: +7 (495) 228-82-88

E-mail : mail@multydex.ru

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