

Organic Polydextrose Powder



What is Organic Polydextrose Powder?

Organic Polydextrose Powder is a plant-derived, water-soluble dietary fiber synthesized from certified organic non-GMO glucose, sorbitol, and citric acid. With **1 kcal/g** and **90% dietary fiber content**, it serves as a low-glycemic bulking agent, prebiotic, and texture enhancer for reduced-sugar, diabetic-friendly, and weight management formulations.

Key Highlights

1. Dual Functional Benefits:

1. **Prebiotic Fiber:** Feeds *Bifidobacteria* and *Lactobacilli* for gut microbiome balance.
2. **Sugar & Fat Replacement:** Mimics mouthfeel of sucrose and fats in baked goods.

2. Clean & Versatile:

1. **USDA/EU Organic Certified:** No synthetic additives or GMO inputs.
2. **Low Glycemic Impact:** $GI \leq 7$, suitable for diabetics and keto diets.

3. Technical Excellence:

1. **High Solubility:** $\geq 98\%$ in water (cold/hot).
2. **Thermal Stability:** Up to 220°C (428°F) for baking and extrusion.

Specifications

Parameter	Details
Source	Organic glucose, sorbitol, citric acid
Processing	Enzymatic polymerization
Appearance	White free-flowing powder
Dietary Fiber	$\geq 90\%$ (AOAC 2011.25)
Caloric Value	1 kcal/g
Moisture	$\leq 3\%$
pH (10% solution)	5.0-6.5
Particle Size	80-120 mesh (customizable to 200 mesh)
Shelf Life	24 months

Custom Options:

- **Instantized Version:** For rapid dispersion in beverages.
- **Flavor-Masked Blends:** Neutral taste or vanilla/chocolate infusions.

Applications

- **Bakery & Confectionery:**
 - Sugar-free cookies, cakes, and chocolates (replaces 30-50% sugar).
 - Low-calorie ice cream and dairy alternatives.
- **Functional Foods:**
 - High-fiber protein bars and meal replacements.

- Synbiotic blends (with *Bifidobacterium* or *Lactobacillus*).
- **Pharmaceuticals:**
 - Tablet binder and chewable supplement base.
- **Pet Nutrition:**
 - Digestive health support in organic pet treats.

Certifications & Quality Assurance

- **Organic:** USDA, EU 834/2007, JAS.
- **Non-GMO:** Verified by the Non-GMO Project.
- **Purity:** Heavy metals (Pb <0.1ppm, As <0.05ppm), pesticide-free.
- **Microbial Safety:** TPC <1,000 CFU/g; pathogens absent.

Why Choose Us?

1. **Ethical Sourcing:** Partnering with organic farms using regenerative agriculture.
2. **Technical Support:** Free formulation guides for sugar/fat replacement optimization.
3. **Global Compliance:** Meets FDA GRAS, EFSA, and FSSC 22000 standards.
4. **Sustainability:** Recyclable packaging; carbon-neutral production.

FAQs

Q: How does polydextrose differ from inulin?

A: Polydextrose has higher thermal stability and solubility, with a neutral taste. Inulin may gel in acidic conditions.

Q: Safe for IBS sufferers?

A: Start with ≤ 10 g/day – polydextrose is low-FODMAP and generally well-tolerated.

Q: Can it replace maltodextrin?

A: Yes! Offers similar bulking properties with added prebiotic benefits.

Q: MOQ for samples?

A: 1kg available for R&D trials with full COA.

Packing

