

Organic Polydextrose Syrup



What is organic polydextrose syrup?

Made from organic ingredients, Organic Polydextrose Syrup is a soluble fiber with a slightly sweet taste. Derived from corn starch, it undergoes a special enzymatic process to create a low-digestible, prebiotic carbohydrate. This translates into numerous advantages for your functional food and beverage formulations:

- **Low-Calorie Sweetener:** With a caloric value significantly lower than sugar, Organic Polydextrose Syrup helps you reduce sugar content without sacrificing sweetness.
- **Prebiotic Powerhouse:** As a prebiotic fiber, it nourishes good gut bacteria (Lactobacillus and Bifidobacteria) promoting digestive health and overall well-being.
- **Low Glycemic Index:** This syrup has a minimal impact on blood sugar levels, making it ideal for diabetic-friendly and weight management products.

- **Enhanced Functionality:** Organic Polydextrose Syrup acts as a thickening agent, fat replacer, and bulking agent, improving texture and mouthfeel in various applications.
- **Clean Label Appeal:** Being organic and minimally processed, this syrup caters to the growing demand for clean and natural ingredients.

Are you a food and beverage manufacturer seeking a low-calorie, prebiotic sweetener to enhance your products? Look no further than Organic Polydextrose Syrup! This innovative ingredient offers a unique blend of functionality and health benefits, perfect for today's health-conscious consumers.

Specification

Item	Specification
Appearance	Clear, colorless to light yellow liquid
Solids	70% min
pH	2.5-4.0
DE (Dextrose Equivalent)	4 max
Polydextrose	75% min
Sorbitol	8% max
Glucose + Fructose	6% max
Maltose	4% max
Ash	0.3% max
Heavy Metals	
Lead	0.5 mg/kg max
Arsenic	0.5 mg/kg max
Cadmium	0.1 mg/kg max
Mercury	0.1 mg/kg max
Microbiological	

Item	Specification
Total Plate Count	1000 cfu/g max
Yeast and Mould	100 cfu/g max
Coliforms	Negative
Salmonella	Negative
E. coli	Negative

Applications of Organic Polydextrose Syrup:

- **Sugar-Reduced Yogurt and Dairy Alternatives**
- **Functional Beverages**
- **Dietary Fiber Supplements**
- **Low-Carb Bakery Products**
- **Nutrition Bars and Healthy Snacks**
- **Frozen Desserts**

Benefits for Food and Beverage Manufacturers:

- **Clean-Label Positioning:** Promote your products as organic and naturally functional.
- **Enhanced Product Differentiation:** Stand out from the competition with a unique prebiotic ingredient.
- **Blood Sugar Management Appeal:** Target health-conscious consumers seeking diabetic-friendly options.
- **Ingredient Versatility:** Simplify formulations with a single ingredient for sweetness, fiber, and texture.
- **Cost-Effectiveness:** Reduce sugar content without compromising taste or functionality.

Packing

