

Organic Resistant Dextrin Syrup



What is Organic Resistant Dextrin Syrup?

Organic Resistant Dextrin Syrup is a liquid soluble dietary fiber derived from organic non-GMO corn or tapioca starch through enzymatic hydrolysis. Containing **$\geq 85\%$ dietary fiber** and a glycemic index (GI) of **< 10** , this low-calorie (1.5 kcal/g) prebiotic syrup enhances gut health, replaces sugar in beverages, and improves texture in functional foods.

Key Highlights

1. Prebiotic Power:

1. **$\geq 85\%$ Soluble Fiber:** Feeds beneficial gut bacteria (*Bifidobacteria*, *Lactobacilli*).
2. **Low Glycemic Impact:** Ideal for diabetic-friendly and keto products.

2. Functional Versatility:

1. **Sugar Replacement:** 50% sweetness of sucrose with no aftertaste.
2. **Texture Enhancer:** Adds mouthfeel to low-fat or sugar-free formulations.

3. **Clean & Certified:** USDA Organic, EU Organic, non-GMO, gluten-free, vegan.

Specifications

Parameter	Details
Source	Organic corn or tapioca starch
Processing	Enzymatic hydrolysis, ion exchange
Appearance	Clear to pale yellow viscous liquid
Total Dietary Fiber	≥85% (dry basis)
Dry Solids	70-75%
Caloric Value	1.5 kcal/g
pH	4.5-6.5
Viscosity	500-1,500 cP (25°C)
Shelf Life	12 months (store at 10-25°C)

Key Features & Benefits

1. Gut Health & Immunity:

1. **Short-Chain Fatty Acid (SCFA) Production:** Supports colon health and immune modulation.
2. **Improved Mineral Absorption:** Enhances calcium and magnesium uptake.

2. Sugar Reduction:

1. Replace 30-50% sugar in beverages, sauces, and dairy products.
2. Masks bitterness in plant-based protein shakes.

3. Sustainability:

1. Upcycled from organic starch processing byproducts.

Applications

- **Beverages:** Prebiotic sodas, meal replacement shakes, and sports drinks.
- **Bakery:** Low-GI cookies, granola bars, and gluten-free bread.
- **Dairy & Alternatives:** Yogurts, ice creams, and plant-based cheeses.
- **Pharmaceuticals:** Excipient for fiber-enriched syrups or gummies.

Certifications & Quality Assurance

- **Organic Certifications:** 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:** Total plate count <1,000 CFU/g, no pathogens detected.

Why Choose Us?

- **Custom Brix Levels:** Adjustable from 60°Bx to 75°Bx.
- **Technical Support:** Free sugar replacement calculators and formulation guides.
- **Global Compliance:** Meets FDA GRAS, EFSA, and FSANZ standards.
- **Ethical Sourcing:** Partnering with regenerative organic farms.

FAQs

Q: How does resistant dextrin differ from inulin?

A: Higher solubility, lower viscosity, and better tolerance (no bloating at ≤30g/day).

Q: Can it replace maltodextrin?

A: Yes! Provides fiber benefits while mimicking maltodextrin's texture.

Q: Is it heat-stable for baking?

A: Stable up to 160°C (320°F) – ideal for baked goods.

Q: Does it require refrigeration?

A: No – shelf-stable at room temperature.

Packing

