

Organic Resistant Dextrin



What is Organic Resistant Dextrin?

Organic Resistant Dextrin Powder (synonyms: *organic soluble corn fiber*, *digestion-resistant maltodextrin*) is a water-soluble prebiotic fiber derived from certified organic non-GMO corn starch (*Zea mays*). Produced via enzymatic hydrolysis and heat treatment, it delivers $\geq 85\%$ dietary fiber (AOAC 2001.03) with minimal caloric impact (2 kcal/g). Ideal for low-glycemic, diabetic-friendly, and digestive health-focused formulations.



Key Highlights

1. Prebiotic Efficacy:

- Dietary Fiber:** $\geq 85\%$ (dry basis) – selectively feeds *Bifidobacteria* and *Lactobacilli* for gut microbiome balance.
- Low Glycemic Index (GI):** ≤ 5 , suitable for diabetics, keto, and weight management diets.

2. Functional Superiority:

- Neutral Taste & Odor:** No bitterness or aftertaste.
- Cold/Hot Water Solubility:** 100% dispersible for seamless integration into dry and liquid applications.

3. Clean & Ethical:

- USDA/EU organic certified, non-GMO, gluten-free, and allergen-free.
- Sustainably processed with zero chemical solvents.

Specifications

Parameter	Details
Source	Organic corn starch (<i>Zea mays</i>)
Processing	Enzymatic hydrolysis, spray-dried
Dietary Fiber	$\geq 85\%$ (AOAC 2001.03)
Moisture	$\leq 5\%$
Caloric Value	2 kcal/g
Sweetness	10-15% of sucrose
Solubility	100% in hot/cold water
pH	4.0-6.0 (10% solution)
Particle Size	80-120 mesh
Bulk Density	0.4-0.6 g/cm ³

Parameter	Details
Packaging	25kg kraft bags with resealable liners
Shelf Life	24 months

Custom Options:

- **Flavor Blends:** Neutral or vanilla-infused for smoothies and beverages.
- **Fiber Enrichment:** Pre-mixed with acacia fiber for enhanced prebiotic synergy.

Applications

- **Functional Foods:**
 - Low-GI protein bars, cereals, and gluten-free baked goods.
 - Sugar reduction in yogurts, ice creams, and desserts.
- **Supplements:**
 - Encapsulated prebiotic capsules or powdered fiber sachets.
- **Infant Nutrition:**
 - Prebiotic additive in organic baby formula (GRAS status).
- **Pet Food:**
 - Digestive health support in high-fiber dog/cat kibble.

Certifications & Quality Assurance

- **Organic:** USDA, EU 834/2007, Canada Organic.
- **Non-GMO:** Verified by the Non-GMO Project.
- **Purity:** Heavy metals (Pb <0.1ppm, As <0.05ppm), pesticide-free.
- **Microbial:** Total plate count <1,000 CFU/g; *E. coli*, *Salmonella* absent.

Why Choose Us?

1. Technical Expertise:

1. Free solubility, stability, and formulation compatibility testing.
2. MOQ 100kg for bulk orders; 1kg samples for R&D.

2. Sustainability:

1. Zero-waste production; corn byproducts repurposed as biofuel feedstock.

3. Supply Chain Control:

1. Partnered with organic corn growers in the U.S. Midwest and EU.

FAQs

Q: How does resistant dextrin compare to inulin?

A: Higher solubility (100% vs. 10-30%), no crystallization, and better tolerance at doses $\leq 30\text{g/day}$.

Q: Is it keto-friendly?

A: Yes – contains 0g net carbs per serving (fiber not metabolized as glucose).

Q: Can it replace sugar 1:1?

A: For sweetness, use 2-3x more dextrin. For bulk/texture, replace 1:1.

Q: Does heat processing affect its prebiotic function?

A: No – retains 95% fiber activity after baking (180°C/356°F for 20 mins).

Packing

