

# Organic Polydextrose Powder



## Product Overview

Organic Polydextrose Powder is a **certified organic, non-GMO** soluble dietary fiber produced through the controlled polymerization of **organic glucose, organic sorbitol, and organic citric acid**. With **only 1 kcal/g** and **zero glycemic impact**, it serves as a multifunctional ingredient for reducing sugar, enhancing fiber content, and improving texture in clean-label products. Its mild sweetness, high solubility, and prebiotic properties make it ideal for beverages, baked goods, dairy, and functional foods. Certified **USDA Organic, Non-GMO Project Verified, Kosher, and Halal**.

## Key Features & Benefits

- **Prebiotic Fiber:** Supports gut health by promoting beneficial bacteria growth (Bifidobacteria, Lactobacilli).
- **Sugar & Calorie Reduction:** Replaces bulk and texture of sugar with 90% fewer calories.
- **Clean-Label Texture Enhancer:** Improves mouthfeel in low-fat/sugar products and prevents crystallization.
- **Zero Glycemic Index:** Safe for diabetics and keto/low-carb diets.

- **High Stability:** Heat-resistant, pH-stable, and suitable for acidic or baked applications.

## Product Specifications

Parameter	Specification
<b>Purity</b>	≥95% Polydextrose
<b>Caloric Value</b>	1.0 kcal/g
<b>Glycemic Index (GI)</b>	0
<b>Moisture Content</b>	≤3.0%
<b>Appearance</b>	White to off-white fine powder
<b>Solubility</b>	Highly soluble in water (≥80% w/w)
<b>Prebiotic Activity</b>	≥50% indigestible fiber
<b>Certifications</b>	USDA Organic, EU Organic, Kosher, Halal
<b>Packaging</b>	5kg, 10kg, 25kg moisture-proof bags
<b>Shelf Life</b>	24 months

## Applications

- **Bakery & Snacks:** Adds fiber to cookies, bread, and cereal bars without altering flavor.
- **Dairy:** Enhances texture in sugar-free yogurt, ice cream, and plant-based milk.
- **Beverages:** Soluble fiber booster for shakes, juices, and powdered drink mixes.
- **Confectionery:** Reduces sugar content in gummies, chocolates, and chewable supplements.
- **Pharmaceuticals:** Excipient for fiber-enriched tablets and sugar-free syrups.

## Why Choose Us?

1. **Organic Integrity:** Sourced from certified organic raw materials with full traceability.
2. **Technical Excellence:** Customizable particle size and blend optimization for your formulations.
3. **Quality Assurance:** Rigorously tested for purity, microbial safety, and heavy metals (ISO 9001, HACCP).

4. **Sustainable Production:** Eco-friendly process with minimal waste and energy consumption.
5. **Global Compliance:** Meets FDA GRAS, EFSA, and FSANZ regulations for food-grade polydextrose.

## FAQs

### Q: Is organic polydextrose powder a prebiotic?

A: Yes! It resists digestion and ferments in the colon, selectively feeding beneficial gut bacteria.

### Q: Can polydextrose replace sugar in recipes?

A: It replaces sugar's bulk and texture at a 1:1 ratio but provides minimal sweetness. Pair with sweeteners like stevia for balanced flavor.

### Q: Does it cause bloating or gas?

A: Unlike some fibers, polydextrose is well-tolerated at moderate doses (up to 50g/day). Gradual intake is recommended for sensitive individuals.

### Q: Is this suitable for gluten-free products?

A: Absolutely. It's naturally gluten-free and certified allergen-free.

### Q: How does polydextrose differ from inulin or FOS?

A: Polydextrose has higher solubility, heat stability, and lower risk of bloating compared to inulin or fructooligosaccharides (FOS).

## Packing

