

Organic Resistant Dextrin



What is Organic Resistant Dextrin?

Organic Resistant Dextrin is a **certified organic, non-GMO** soluble dietary fiber derived from **organic corn or tapioca starch** via enzymatic processing. Resistant to digestion, it functions as a prebiotic to nourish beneficial gut bacteria while delivering **only 1.7 kcal/g** and **zero glycemic impact**. Available in **powder** (free-flowing) and **syrup** (liquid) formats, it enables sugar reduction, fiber fortification, and texture enhancement across food, beverage, and nutraceutical applications. Certified **USDA Organic, Non-GMO Project Verified, Kosher, and Halal**.

Key Features & Benefits

- **Prebiotic Action:** Stimulates growth of *Bifidobacteria* and *Lactobacilli*.
- **Sugar Replacement:** Syrup replaces corn syrup/honey; powder mimics maltodextrin with fiber.
- **Heat & Acid Stable:** Performs in baked goods, sterilized drinks, and acidic formulations.
- **Clean Label:** No additives, GMOs, or allergens (gluten-free, vegan).
- **Dual Formats:** Choose powder for dry mixes or syrup for liquid systems.

Product Specifications (Comparative Table)

Parameter	Organic Resistant Dextrin Powder	Organic Resistant Dextrin Syrup
Form	Free-flowing white powder	Clear, viscous liquid (70-75°Brix)
Fiber Content	≥85% (dry basis)	≥65% (wet basis)
Moisture	≤8%	20-25%
Solubility	Fully soluble in hot/cold water	Soluble in water, ethanol
Viscosity	N/A	200-500 mPa·s (25°C)
pH	4.5-6.0	3.5-5.0
Packaging	1kg, 10kg, 25kg bags	5kg, 20kg PET bottles, 200kg drums
Shelf Life	24 months	12 months

Applications

Powder Format

- **Bakery:** Adds fiber to gluten-free bread, cookies, and protein bars.
- **Supplements:** Encapsulated prebiotic blends or powdered drink mixes.
- **Snacks:** Binder for fiber-enriched granola and cereal clusters.
- **Pharma:** Excipient for chewable tablets and gummies.

Syrup Format

- **Beverages:** Sugar-free liquid fiber in juices, shakes, and functional waters.
- **Dairy:** Sweetens and stabilizes yogurt, plant-based ice cream, and flavored milk.
- **Sauces:** Adds body to low-sugar ketchup, BBQ sauces, and dressings.
- **Confectionery:** Humectant for sugar-free gummies and chewy candies.

Why Choose Us?

1. **Dual-Format Expertise:** Optimize texture and process compatibility (dry vs. liquid).
2. **Organic Integrity:** Sourced from audited organic farms with full traceability.
3. **Clinical Backing:** Supported by studies on gut health and blood sugar management.
4. **Custom Blends:** Combine with probiotics, sweeteners, or flavors.
5. **Global Compliance:** Meets FDA GRAS, EFSA, and FSSC 22000 standards.

FAQs

Q: What's the difference between powder and syrup formats?

A: Powder is ideal for dry blending, while syrup integrates seamlessly into liquids. Both provide prebiotic fiber but differ in moisture and viscosity.

Q: Can resistant dextrin replace sugar in beverages?

A: Yes! Syrup adds sweetness and mouthfeel with 70% fewer calories.

Q: Is it suitable for diabetics?

A: Absolutely—both formats have a glycemic index of 0.

Q: Does it cause bloating?

A: Tolerated better than inulin/FOS. Start with $\leq 15\text{g/day}$ and increase gradually.

Q: Are these products non-GMO?

A: Yes! Certified USDA Organic and Non-GMO Project Verified.

Q: What is organic resistant dextrin used for?

Organic resistant dextrin boosts gut health in supplements, reduces sugar in beverages, and adds fiber to baked goods.

Q: Where to buy organic resistant dextrin?

BIOSTARCH supplies USDA-certified organic resistant dextrin in powder and syrup formats. Request free samples today!

Packing

