

Polydextrose Syrup



Product Overview

Polydextrose Syrup is a **certified non-GMO** liquid dietary fiber derived from **glucose**, **sorbitol**, and **citric acid**. With **1 kcal/g** and **zero glycemic impact**, it serves as a versatile, low-calorie bulking agent and prebiotic for reducing sugar, improving mouthfeel, and enriching fiber content in liquid or semi-solid formulations. Its smooth, viscous texture and high solubility make it perfect for beverages, dairy, sauces, and sugar-free syrups. Certified **Non-GMO Project Verified**, **Kosher**, and **Halal**.

Key Features & Benefits

- **Prebiotic Liquid Fiber:** Stimulates beneficial gut bacteria (e.g., *Bifidobacteria*) for digestive wellness.
- **Sugar Replacement:** Mimics sugar's viscosity and bulk with 90% fewer calories.
- **Clean-Label Formulations:** Free from artificial additives, allergens, and GMOs.
- **Zero Glycemic Index:** Safe for diabetics, keto, and low-carb diets.
- **Moisture Retention:** Enhances shelf life in baked goods and prevents crystallization in frozen desserts.

Product Specifications

Parameter	Specification
Dry Matter Content	≥70% Polydextrose
Caloric Value	1.0 kcal/g
Glycemic Index (GI)	0
Viscosity	500-800 cP (at 25°C)
Appearance	Clear to pale yellow viscous liquid
Solubility	Fully miscible in water
pH	5.0-6.5
Certifications	Kosher, Halal
Packaging	5kg, 10kg, 20kg food-grade PET containers
Shelf Life	18 months

Applications

- **Beverages:** Adds fiber to juices, protein shakes, and ready-to-drink teas without grittiness.
- **Dairy & Alternatives:** Improves texture in sugar-free yogurts, ice creams, and plant-based milk.
- **Sauces & Dressings:** Reduces sugar content while maintaining thickness in ketchup, syrups, and glazes.
- **Bakery:** Retains moisture in gluten-free breads, muffins, and low-sugar fillings.
- **Pharmaceuticals:** Liquid carrier for fiber supplements or pediatric syrups.

Why Choose Us?

1. **Customizable Solutions:** Adjustable viscosity and sweetness blends for your product needs.

2. **Quality Assurance:** Tested for heavy metals, microbial safety, and stability (ISO 22000, FSSC 22000).
3. **Eco-Conscious Production:** Energy-efficient processes with minimal carbon footprint.
4. **Global Compliance:** Meets FDA GRAS, EFSA, and JECFA standards for food-grade use.

FAQs

Q: Is polydextrose syrup keto-friendly?

A: Yes! With 0 GI and 1 kcal/g, it aligns with keto and low-carb dietary requirements.

Q: Can it replace corn syrup or honey in recipes?

A: Absolutely. Use it 1:1 to replace syrups while cutting sugar and calories by up to 90%.

Q: Does polydextrose syrup cause digestive issues?

A: It's well-tolerated at moderate doses ($\leq 50\text{g/day}$). Excessive intake may cause mild bloating.

Q: Is this syrup suitable for vegan products?

A: Yes! It's 100% plant-based and free from animal derivatives.

Q: How does liquid polydextrose differ from powder?

A: The syrup offers easier blending in liquid formulations and superior moisture retention for soft-textured products.

Packing



For more information, please visit our website:

<https://www.bio-starch.com/products/polydextrose-syrup/>