

Polydextrose Powder



Product Overview

Polydextrose Powder is a **certified non-GMO** soluble dietary fiber produced through the controlled polymerization of **glucose, sorbitol, and 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 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
Purity	≥95% Polydextrose
Caloric Value	1.0 kcal/g
Glycemic Index (GI)	0
Moisture Content	≤3.0%
Appearance	White to off-white fine powder
Solubility	Highly soluble in water (≥80% w/w)
Prebiotic Activity	≥50% indigestible fiber
Certifications	Kosher, Halal
Packaging	5kg, 10kg, 25kg moisture-proof bags
Shelf Life	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. **Technical Excellence:** Customizable particle size and blend optimization for your formulations.
2. **Quality Assurance:** Rigorously tested for purity, microbial safety, and heavy metals (ISO 9001, HACCP).

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

FAQs

Q: Is 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



For more information, please visit our website:

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