Shandong Saigao Group Corporation.

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邮编(Postcode): 250001 电话(Tel): 86-531-69959201 传真(Fax): 86-531-69959201 Website: www.saigaonutri.com

POLYDEXTROSE SYRUP

PRODUCT INTRODUCTION:

Polydextrose is a kind of water-soluble dietary fiber. Randomly boned condensation polymers of glucose with some sorbitol, end-groups, and with citric acid or phosphoric acid residues attached topolymers by mono or diester bonds. They are obtained by melting. It is white or off-white powder, soluble in water easily, the solubility is 100%. Soft sweet, no special taste. It has health care function and can supply the human body with water-soluble dietary fiber.

APPLICATION:

Health products, dairy products, baby food, candy, jelly, freezing drinks, beverages, jam, baking food etc.

FUNCTION:

Increase the volume of feces, enhance bowel movement, reduce the risk of intestinal cancer, etc., combined with the removal of bile acids in vivo, lower serum cholesterol significantly, cause the feeling of satiety easily, can significantly reduce blood glucose levels after meal.

PHYSICAL PROPERTIES:

Can replace sugar and fat in food and improve food texture and taste.

Taste fresh, easy to release the food flavor. In various applications, have the function of improving the food flavor.

Widely recognized as a good source of dietary fiber.

Prebiotics which can improve the digestive tract health.

Low blood glucose response, metabolism does not need insulin, suitable for diabetic patients.

Satiety, help control body weight, apply to consumers who want to control the carbohydrate intake.

Well toleration.

Because of its low heat, stability, high tolerance characteristics, can be widely used in a variety of food, especially in low-energy, high fiber and other functional foods.

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PRODUCT ANALYSIS

Product name	Polydextrose Syrup
Appearance	Light yellow or yellow viscous syrup
Polydextrose Content (on dry basis, without ash),%	≥90.0
Solid substance,%	≥70.0
1,6-Dehydration-D-Glucose	
(on dry basis, without ash),%	≤4.0
Glucose+Sorbitol	~ ()
(on dry basis, without ash),%	≤6.0
5-Hydroxymethylfurfura	≤0.1
(on dry basis),%	
Sulphate Ash, %	≤0.3
рН	3.0-6.5
Lead (Pb), mg/kg	≤0.5
Arsenic (As),mg/kg	≤0.5
Total Plate Count,CFU/g	≤1000
Total Coliform,MPN/100g	≤30
Mold, CFU/g	≤25
Yeast, CFU/g	≤25
Salmonella (25g)	Negative
Staphylococcus aureus(25g)	Negative

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LABELING:

The packed label indicates:

- 1. Product name
- 2. Batch Number
- 3. Manufacture and expiry date
- 4. Net weight and gross weight of contents
- 5. Name and address of manufacturer
- 6. Name and address importer

PCAKING & TRANSPORATION

IBC toes

Net weight: 1.3MT/IBC tote

20'GP: 24.3MT Max .

STORAGE & SHELF-LIFE:

1. Store in dry and cool condition, keep away from material with odor or of volatilization, protect

from water and wet.

2. Best within 24 months from manufacturing date

