

# **Polydextrose**

Product classification : Ordinary, Sugar free

# **PRODUCT INTRODUCTION**

Polydextrose is a kind of water-soluble dietary fiber. Randomly bonded 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 abtained by melting. It is white or off-white powder, soluble in water easily, the solubility is 70%. Soft sweet, no special taste. It has health care function and can supply the human body with Water – soluble dietary fiber.

#### **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



Saigao Group

### PHYSICAL PROPERTIES

- on 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.
- ${\ensuremath{\overline{\mbox{$\omega$}}}}$  Widely recognized as a good source of dietary fiber
- $\ensuremath{\boxtimes}$  Prebiotics which can improve the digestive tract health
- $\ensuremath{\boxtimes}$  Low blood glucose response, metabolism does not need insulin, suitable for di
- Satiety, help control body weight, apply to consumers who want to control the car
- $\square$  Good toleration.

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

# **REGULATIONS PERMIT**

57 countries approved the use of polydextrose. Japan's Ministry of Health approved the use of polydextrose as food, not food additives China has ratified.

#### GB25541-2010

Item		Index			
		Polydextrose	Sug	arless Polydextrose	
Polydextrose Content ( on dry matter ) $/\%$ , ( $w/w$ ) $\geq$		$\geq$	90. 0		
Water, w/%			5	4.0	
рН			2. 5~7. 0		5.0~6.0
◆ 紀留藩世 藤龍豊祭 Shiphatē Ash,w/%	9 9	×	0. 3		2.0
1,6–Dehydration–D–Glucose,w/	%	$\leq$		4.0	
Glucose+Sorbitol,w/%		Ś		6.0	ant
5–Hydroxymethylfurfura, w/%		≤	0. 1		0. 05
Lead(Pb)/(mg/kg)		\$		0.5	

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