



Food Grade Dextrin

SM FDEX 80100

Dextrin is obtained by roasting of native starch with acid and application of heat. Dextrin is high soluble, high fiber content, low viscous, adhesive and stable in its properties. SM FDEX creates low viscous, transparent gel.

Characteristics

- Water soluble
- Alternative source of soluble fiber
- Sugar reducer
- Replace sugar by offering option to reduce sugar and to achieve caloric reduction
- Fat replacer
- Thickener
- Binder
- Used as adhesive in food
- Used to increase consistency
- Low and stable viscosity
- Improves mouthfeel
- Masks metallic flavors
- Bright appearance and color

Packaging Type: Paper Sack and Big Bag

Shelf-Life: 24 months

Physical and Chemical Properties	Min	Max
Solubility %	80	-
Ash %	-	0.3
Moisture %	-	7
pH	3	4.5
Protein %	-	0.6
Viscosity (cP)	800	1500
SO ₂ (ppm)	-	10
Above 150 micron sieve %	-	1.0



Applications

Bakery, Savory and snacks

In the structure of the product;

- Provide fiber supplement for foods
- Used as a crisping agent
- Improve the textural properties of the product
- Give a uniform appearance
- Give a crispiness
- Give a fluffy look
- And help to maintain the crispy and fluffy look for a certain period of time

Fried meat, Fried chicken, Finger potato fries, Frozen meats and chicken

In the coating dough;

- Used as a crisping agent
- Improve the textural properties of the product
- Give a uniform and attractive appearance
- Give a fluffy look
- Give freeze-thaw texture stability
- Maintain foods textural properties for a certain period of time

Processed Meat

- Used as a fat replacer
- Act like adhesive/binder



Confectionary

- Used as a sugar reducer
- Decrease calorie
- Enhance fiber content
- Source of soluble fiber
- Act as a prebiotic

Fruit Juice

- Substitute pulpy structures in pulpless fruit juices
- Enhance fiber content
- Source of soluble fiber
- Act as a prebiotic
- Having low viscosity
- Give ability to arrange the fluidity

Coated Dried Nuts

- Enhance binding properties in between nuts and the coating dough
- Improve crispiness
- Give fluffy texture
- Create air bubbles

