



# oligodex



## Glucose Syrup Oligodex 21 / Oligodex 24 / Oligodex 28

**OLIGODEX**® shows specific and superior properties in almost every application where glucose syrup and sugar are used.

Oligodex 21-24-28 products are low DE liquid glucose syrups. SUNAR has designed an innovative product called **Oligodex**®.

The product contains,

- Unique and controlled carbohydrate spectrum.
- Low levels of mono and disaccharides. (below %10)
- High levels of oligosaccharides that accumulate about moderated polymerization degree (Dp).



• This carbohydrate spectrum allows more comfortable control of overall sweetness, superior texture and browning control in cake formulations.

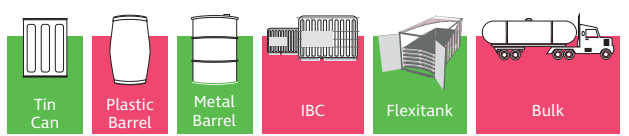
It has the ability to improve intestinal flora.

### Nutritional and Sweetness Properties

- Oligodex has low Maillard reactivity, high temperature and acid stability.
- Relative sweetness is %25 against sucrose in a %10 solution.
- Like other carbohydrates, it provides 4 kcal/g. However it gives less osmotic pressure after ingestion.
- Oligodex offers new functions and its benefits have been tested in food products.

**Packaging Type:** Tin Can, Plastic Barrel, Metal Barrel, IBC, Flexitank, Bulk  
**Shelf-Life:** 24 months

Physical and Chemical Properties:	Min	Max
<b>Oligodex-21</b>		
Brix (20° C)	75	78
DE %	20	22
<b>Oligodex-24</b>		
Brix (20° C)	77	80
DE %	22	24
<b>Oligodex-28</b>		
Brix (20° C)	76	81
DE %	25	30



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## Functional Properties

- Bulking agent, texture/mouth feeling optimization.
- Anti-crystallization agent.
- Emphasizes the taste of sugar and aroma due to its neutral taste.
- Texture stability.
- Gelatine replacer for jelly applications.
- Good workability.
- Low Maillard reactivity.
- Suitable for spray drying applications.
- Suitable for soft candy applications.
- Gives lower freezing point in frozen desserts and ice creams.
- High color stability.



## What provides Oligodex?

- **Oligodex®** is an ideal source of energy in sport nutrition and sport drinks as well as in clinical nutrition with its low sweetness and low osmotic pressure.
- It can be used in cakes to modulate the sugar spectrum and support the soft texture.
- It can also affect the tissue positively with allowing the reduction in hydrocolloids.
- In spray drying, with low DE, low levels of DP1 and DP2, **Oligodex®** is enable for spray drying at high dry matter values and increases efficiency.

