



SM FDEX 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.






Bakery, Savory and snacks

In the structure of the product;

- Provides fiber supplement for foods
- Used as a crisping agent
- Improves the textural properties of the product,
- Gives a uniform appearance,
- Gives a crispiness,
- Gives a fluffy look
- And helps to maintain the crispy and fluffy look for a certain period of time

In cracker applications;

Crispy Cracker Recipe with Sunar SM FDEX Dextrin	% Amount
Flour 	57.6
Water	19.9
Palm Oil	7.5
Dextrin SM FDEX 80100 	3.8
Maltose Syrup 	7.1
Salt	1.6
Ammonium bicarbonate	1.1
Malt extract	1.1
Sodium bicarbonate	0.3
Total	100

The oil content, which is 15%, is reduced by the addition of dextrin. Dextrin functions as a binder and a crisping agent, contributing to the stability of the dough structure and enhancing the durability of its crispy texture.