

DEXTRINS RANGE

Food Dextrins

For premium texture and enhanced nutritional profile



Dextrins are partially hydrolyzed starches (intermediate between soluble glucose and insoluble starch).

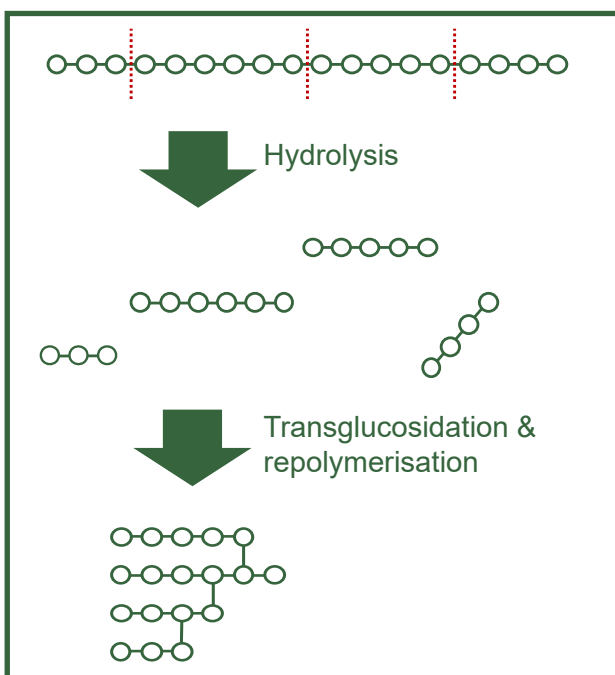
Carbohydrate mixture of unmodified starches of cereal or root basis (e.g. maize, tapioca, potato) converted by heating in the presence of food grade acids and buffers.

Characteristics

- White or yellow powder
- Vegan (from tapioca, maize and potato)
- Allergen free
- Clean Label
- Also available in pharma quality
- Available in bulk, 750kg big bag or 25kg paper bag

Structural changes during dextrinization

This involves the hydrolysis or rupture of the glucosidic linkage followed by a recombination to produce branched, more stable structures.



Functionality

- **Fat replacer:** through mimicking several fat sensations, including mouthcoating, melting sensation, and richness of fat.
- **Glazing:** Surface coating to impart gloss
- **Coating:** Provides protection, prevents crystallization of sugars, reduces oil and fat migration, etc.
- **Crispness:** improvement in the crispness of fried battered, breaded food, biscuits and crackers.
- **Carrier and encapsulation:** used as diluents or carries for active food ingredients such as flavorings, spices, colorings, etc.
- **Source of Dietary fiber:** for enhancing the nutritional profile of food products.



Properties of **DEXTRINS**

PROPERTY	WHITE DEXTRIN	YELLOW DEXTRIN
Roasting Temp (°C)	80–110	140-160
Roasting Temp (h)	3-7	8-14
Catalyst concentration (HCl)	High	Moderate
Solubility*	Medium to low (<90%)	Very soluble in water
Viscosity stability	Slightly prone to retrogradation	Good stability
DE-value	10-12	1-4
Branching (%)	2 - 3	20
Color	White-buff	Yellow-tan
Source	Tapioca, maize or potato	

*Solubility depends on exact reaction conditions

Contact our technical team for advice on the right type of dextrin for your application



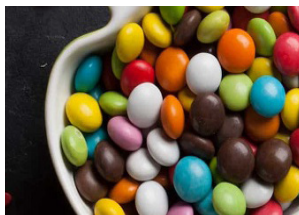
PROCESSED MEAT, FISH AND POULTRY

- Nutrient source for starter cultures
- Body and mouthfeel
- Fat replacer
- Binder & Stabilizer
- Coating
- Crispness
- Prevents oil and fat migration



BAKERY

- Glazing agent
- Crispness
- Binder & Stabilizer
- Adhesive agent
- Sugar reduction
- Body and mouthfeel
- Humectant
- Source of dietary fiber



CONFECTIONERY

- Glazing agent
- Protective coat
- Crystallization control
- Thickener
- Sugar reduction



SIDE DISHES

- Coating
- Crispness
- Prevents migration of oil and fat
- Physical protection
- Glazing agent

