

# Dextrin

## What is Dextrin?

Dextrin is widely used in the food processing field, as it not only has lower hygroscopicity with excellent dispersibility when dissolving but also has expandability with low browning tendency and can easily be digested.

Application	Function
Beverages (Fruit juice, Coffee, Tea)	Sweetness control
Dairy products	Bulking agent/Bodying agent
Bakery	Bulking agent/Sweetness control
Premixed product	Bulking agent

## Specifications

Item	Maltodextrin	Puredex	Glucose syrup solid
Appearance	White powder	White powder	White powder
Moisture	Below 10%	Below 4~6%	Below 10%
pH	4.5 ~ 6.5	4.5 ~ 6.5	4.5 ~ 6.5
DE	18 - 20	10 - 12	22 - 24

## Properties

- Excellent dispersibility with its low hygroscopicity
- Very low sweetness
- Excellent heat, acid-resistance with low browning reaction by heating
- Bodying effect

## Product

**PRODUCT** Dextrin

**COUNTRY OF ORIGIN** South Korea

**PRODUCT GRADE** Food grade

**PACKAGE** 20kg kraft bag

## Quality Assurance

