



DOEAST®

86 156 05328620
sales@doeastchem.com
www.doeastchem.com

Resistant Dextrin

Resistant Dextrin use corn starch,tapioca or organic tapioca as raw material, under acidity conditions and heating decomposition can get

low molecular weight soluble glucan. White or light yellow powder or from dark to light yellow syrup. Can be soluble in water. It can lower blood sugar and regulate blood lipids, contribute to intestinal health and weight control.

Resistant Dextrin / Fiber Content ≥ 90.0

Excellent Rheological Measurement

Milk powder, tea powder, dairy products, beverage, yogurt, bakery food, health products, coffee, meat products.

ITEM	STANDARD
Appearance	White or light yellow fine powder
Test standard	Reference Q/CBL0008S
Fiber content(on dry basis)	$\geq 90\%$
Sugar content(on dry basis)	$\leq 2\%$
PH	3.5-5.5
Solid substance	$\geq 75\%$
Arsenic(As), mg/kg	< 0.5
Lead(Pb),mg/kg	< 0.5
Total Aerobic Count(CFU/g)	≤ 1500
Total Coliform(MPN/100g)	≤ 30
Mould and Yeast(cfu/g)	≤ 50
Pathogen (Salmonella,Shigella, staphylococcus)	Negative

