



DOEAST®

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## 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 $\geq 70.0$

#### 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)	$\geq 70\%$
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)	$\leq 1500$
Total Coliform(MPN/100g)	$\leq 30$
Mould and Yeast(cfu/g)	$\leq 50$
Pathogen (Salmonella,Shigella, staphylococcus)	Negative

