Creative Enzymes®

Polydextrose

Cat. No. EXTZ-520

Lot. No. (See product label)

Introduction

Description	Polydextrose is a soluble dietary fiber synthesized from glucose, commonly used in food and beverages to increase dietary fiber content. It offers low calorie, low glycemic index, and prebiotic properties, which can promote a healthy balance of gut microbiota and improve digestive health. Polydextrose is often used as a thickener, stabilizer, and bulking agent and can be incorporated into various foods such as candies, beverages, dairy products, and baked goods. Due to its heat stability and water solubility, polydextrose is widely utilized in low-sugar and low-fat health foods, helping consumers boost their dietary fiber intake.

Product Information

Form	powder