

Tapioca dextrin

Cat. No. EXTZ-552

Lot. No. (See product label)

Introduction

Description Tapioca dextrin is a type of soluble fiber made from tapioca starch through heating or enzymatic processes. It is commonly used as a thickener, stabilizer, and filler in food and beverages. Tapioca dextrin has a low caloric content and can improve the texture and mouthfeel of foods without adding extra calories. This product is easily soluble in water and is gentle on the gastrointestinal tract, causing no discomfort. It is favored by many health food manufacturers and is often used in the production of low-calorie and low-sugar foods, such as protein bars, health drinks, and supplements.

Product Information

Form Powder