ND Pharma & Biotech

MALTOLAN DRM
SOLUBLE & DIGESTION RESISTANT DEXTRIN
OUTSTANDING TOLERANCE AND LOW GR

MALTOLAN^{DRM}, a neutral taste to preserve the original taste of finished products. Food is directly enjoyed through the senses most importantly taste. For some, food taste is considered to be a natural guide towards proper nutrition. Since time began, humans have relied upon taste to discover foods in nature that are healthy. Further, food taste via the taste buds is the initial start to the entire digestive process.

MALTOLAN^{DRM} is neutral in taste to preserve the original taste of finished products. Including MALTOLAN^{DRM} in recipes can give better body to a great number of foods including low calorie beverages and dairy products. The softness of bread and pastries is also improved. Jellies and chewy candies also gain more body and chewiness while giving longer lasting taste to candy flavors.

MALTOLAN^{DRM} is the fiber with an outstanding digestive tolerance clinically proven. Adding fiber to the diet can be beneficial to one's health. But too much additional fiber too can also lead to discomfort including bloating, diarrhea, constipation, flatulence, abdominal pain and cramping to varying degrees or to certain long-term health effects. Digestive disorders like Irritable Bowel Syndrome and Leaky Gut Syndrome have been linked to food intolerance. Up to 50 g/day with no side effects, digestive tolerance for MALTOLAN^{DRM} has been demonstrated in clinical trials involving both long-term and short-term MALTOLAN^{DRM} consumption.

Europe	United States
Soluble Fibre Soluble Dextrin	Soluble Fiber Soluble Dextrin

LABELING INFORMATION OF MALTOLAN DRM

MALTOLAN^{DRM} a soluble fiber of natural origin, derived from wheat and corn a whole natural vegetable raw materials. To obtain MALTOLAN^{DRM} raw materials are processed through a digestion-like process and a thermal treatment. The result is a dextrin; thus, MALTOLAN^{DRM} that is considered "of natural origin".

MALTOLAN^{DRM} shown a neutral taste to preserve the original taste of finished products.

Regulation:

Directive 1829/2003/EC and 1830/2003/EC
US code of Federal Regulations 21CFR 184.1444.
Food Chemical Codex in force
CAS n°: 9050-36 - EINECS n°: 232-940-4
MALTOLAN DRM is available in DE index from 1 to 19.

MALTOLAN^{DRM} is produced from wheat or cornstarch using highly sequential controlled process of dextrinization followed by a chromatographic fractionation step. In such process, in addition to the typical starch linkages occurring re-polymerization creates specific glycosidic bonds. These include linear and branched non-digestive linkages. Some of them are know not to be hydrolyzed by human digestive enzymes but such linkages when in greater abundance as in MALTOLAN^{DRM} can also protect the residual bonds against enzymatic hydrolysis. Typical bonds in starch tends to provide for a total fiber content close to zero. In opposition, certain resistant starches offer higher fiber content, as it happens within their crystal structure. In MALTOLAN^{DRM} the large number of non-digestible bonds jointly with the effect described, provide a total fiber content within the range of 70% to 85%. Additionally the simple sugars content are within the range of 0.5% to 12% in dependence of the chosen formula.

MALTOLAN^{DRM} The low digestible carbohydrate inducing low glycemic response and outstanding tolerance. Our product is weakly digested in the small intestine and largely fermented in the colon. Thus far, as digestion resistant carbohydrate MALTOLAN^{DRM} induces low glycemic response with subsidiary benefits on satiation and prolonged energy supply. It provides also with certain beneficial health effects, specifically over colonocytes of the digestive epithelium, throughout volatile fatty acids production during colonic fermentation as it increase glucidolytic flora, decreasing colonic pH and contributing to the balance and decreasing of potential pathogenesi flora, and improving minerals absorption.
MALTOLAN^{DRM} has an outstanding toleration without symptoms occurrence even at doses over 60 g/day up to 100g/day (laxative threshold >100g/day).

MALTOLAN^{DRM} has multiple functions. As a source of carbohydrates, as a neutral carrier, as a source of energy for fermentation and finally for various technological functions: textural, viscosant, anti-crystallizing, coloring, etc.

These functionalities are useful in numerous applications from Dietetic: *infant, clinical, sports, weight loss to as a* Drying Carrier: *flavors, sweeteners, soups, powdered drinks*, Fermentation: *bakery, brewing, delicatessen, and* Technological: biscuits, ice creams, sauces, icings.

APPLICATIONS

Bakery & baked goods and snacks, Beverages, confectionery, Dairy products, Fruits and Flavours, Meat & Seafood Products, Sauces, Dressings & Soups, Savoury, etc.