

SEDADRY is a purified, gluten-free dried glucose syrup obtained by hydrolysis of starch with Dextrose Equivalent (DE) levels between 29 and 43.

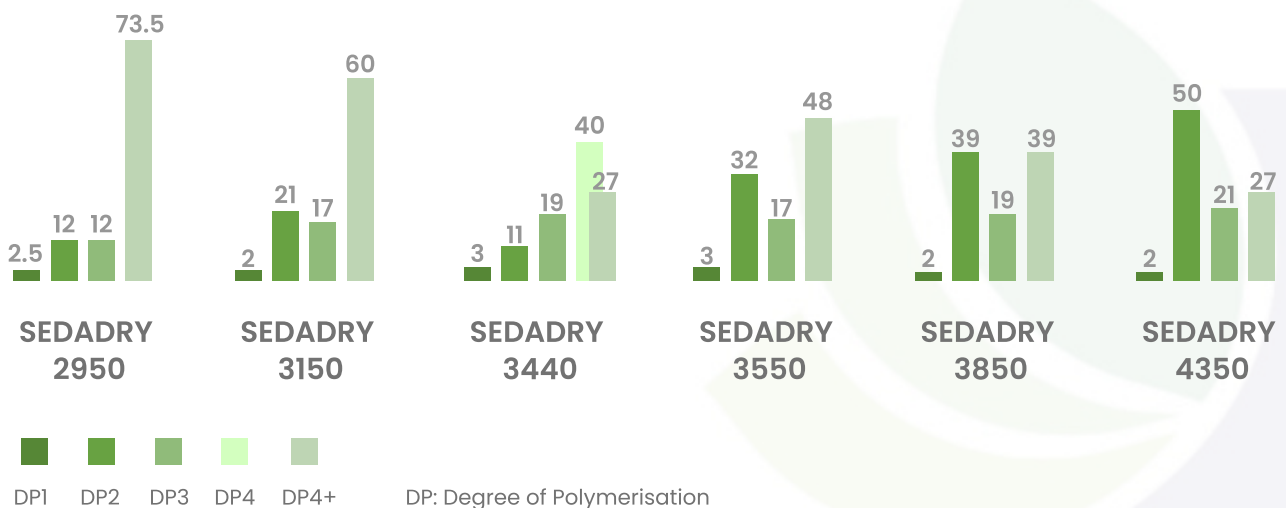
Available in standard and coarse particle size, it is a white powder with a moderate sweet taste and typical odour.



## Main Characteristics

- Plant based
- Sugar reducer
- Thickener
- Mouthfiller
- Bulking agent
- Low sweetness
- Carrier
- Dispersing aid
- Nutritional values improver
- Neutral taste

### Carbohydrate spectrum (%)



## Functional benefits



### SWEET BAKERY

- Sugar reduction
- Improve nutritional values
- Partial fat replacer
- Improve crispiness properties



### ICE CREAMS

- Sugar reduction
- Mouthfeel
- Handling
- Spoonability
- Thickener
- Freezing point depression (FPDF)
- Anti crystallizer



### DAIRY

- Dairy free agent
- Lactose replacer
- Cost optimisation
- Spray drying aid



### SOUPS & READY MEALS

- Bulking agent
- Flavour carrier
- Demixing and flowing properties
- Thickener
- Mouthfeel
- Improve nutritional values



### BEVERAGES

- Sugar reduction
- Thickener
- Low osmotic impact
- Energy source
- Neutral taste
- Quick dissolution



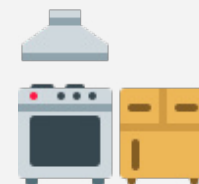
### MEAT PRODUCTS

- Neutral taste
- Spices carrier
- Preservative
- Low sweetness



### ANIMAL NUTRITION

- Energy source
- Nutrition profile balance
- Cost optimisation
- Bulking agent



**CUSTOMISED PRODUCT APPLICATIONS DEVELOPMENT**  
AVAILABLE IN OUR NEW LAB