

# Polydextrose

This sugar substitute is ideal in savoury applications and is very soluble in liquids. Low in calories. Gives a nice colouring just like when using sugar.



1-to-1 with sugar



Melting point: 60°C

## Processing

- Should be mixed with liquids, not in doughs
- Cold and hot soluble

## Application

- Savoury preparations
- Sorbets
- Vegetable creams
- Savoury sponge cake

## Advantages

- Low-calorie
- 1/10 sweetness value of sugar
- Very soluble in liquids
- Ideal for savoury preparations
- Colouring when used identical to sugar
- Alcohol- and acid-resistant

More info & serving tips :

