

## Resistant Maltodextrin Analysis

Resistant maltodextrin is a type of water soluble dietary fiber.

<b>Samples</b>	Processed foods
<b>Required Sample Amount</b>	30 - 100 g
<b>Turnaround Time</b>	3 - 4 weeks
<b>Analytical Method</b>	Enzymatic HPLC method
<b>Quantification Limit</b>	0.1 - 0.5 % (depending on samples)
<b>Reference Method</b>	The analysis method of FOSHU (Food for Specified Health Uses), which are health foods authorized by Japanese government.

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