

Movadex® M6

REDEFINING TOPPING & FILLING PERFORMANCE WITH DIETARY FIBER

Frostings and icings not only enhance the visual appeal of baked goods but also improve their mouthfeel, sweetness, and texture while extending shelf life. However, traditional formulations with high levels of hard fats compromise nutritional quality.

With Movadex® M6 alpha-cyclodextrin technology, manufacturers can seamlessly replace hard fats with healthier vegetable oils. Additionally, Movadex® M6 significantly improves the heat resistance of frostings, ensuring reliable quality stability during transport or in high-temperature environments.



Core Advantages of Movadex® M6 in Icings & Frostings:

- ✓ Plant-based dietary fiber --100% vegan compliant
- ✓ Healthy fat replacement -- Fully substitutes hard fats with vegetable oils, reducing trans/saturated fats by 40-60%
- ✓ Superior processing --Tunable viscosity for easy handling
- ✓ Temperature resilience --Maintains flexibility under refrigeration (+4°C) and stability up to 50°C



MOVADEX® M6 FUNCTIONAL PROPERTIES:

A natural soluble dietary fiber produced via enzymatic starch hydrolysis

Core Mechanisms:

- 🍷 Forms stable W/O emulsions by binding fatty acids
- 🍷 Creates unique fatty acid-Movadex® complexes for oil stabilization
- 🍷 Enables high-performance frosting/icing production

Synergistic Advantages:

- Compatible with xanthan/guar gums & starch
- Enhances texture and processing efficiency



MOVADEX® M6 REVOLUTIONIZES FROSTING & CREAM FORMULATIONS

Formula Flexibility

- Optimize product sweetness, texture, and mouthfeel by precisely adjusting sugar, moisture, and fat ratios.

Healthier Formulation

- 100% replacement of hard fats with plant oils
- Simplified production process

Enhanced Performance

- Superior foaming (specific gravity <1.0)
- High heat resistance (>40°C stability)
- Ideal for long-distance transport & tropical climates

Technical Breakthroughs

- 100% fat substitution capability
- 25%+ increased expansion rate
- 50% extended shelf life under heat stress

As a high-performance emulsifying dietary fiber, Movadex® M6 enables next-generation healthy frosting development, unlocking new possibilities for baking innovation.