

# WELLMONK® DRAGONPRO™ DF-80

## SPRAY DRIED RED DRAGON FRUIT POWDER

### WITH DIETARY FIBRE (PHGG)

PREMIUM MALTODEXTRIN-FREE | CLEAN LABEL | RICH IN DIETARY FIBRE

*Real Fruit. Real Fibre. Real Benefits.*

[www.wellmonk.in](http://www.wellmonk.in)

**100%  
REAL FRUIT**  
NOTHING  
ARTIFICIAL

#### PRODUCT DESCRIPTION

Wellmonk® DragonPro™ DF-80 is a premium maltodextrin-free spray dried red dragon fruit powder produced from carefully selected red dragon fruit puree and dietary fibre (PHGG).

It delivers vibrant natural magenta colour, excellent solubility, authentic dragon fruit flavour and naturally occurring betalains without the use of maltodextrin.

Developed for premium functional foods, beverages, nutraceuticals and clean-label applications.



#### NUTRITIONAL INFORMATION (APPROX.)

|               | Per 100 g           |
|---------------|---------------------|
| Energy        | 255 – 295 kcal      |
| Protein       | 2 – 4 g             |
| Total Fat     | < 1 g               |
| Carbohydrate  | 68 – 72 g           |
| Total Sugars  | Naturally occurring |
| Added Sugar   | Nil                 |
| Dietary Fibre | 28 – 32 g           |
| Sodium        | < 100 mg            |

#### MICROBIOLOGICAL STANDARDS

| Parameter         | Specification  |
|-------------------|----------------|
| Total Plate Count | < 10,000 cfu/g |
| Yeast & Mold      | < 100 cfu/g    |
| Coliform          | < 10 cfu/g     |
| E. coli           | Absent/g       |
| Salmonella        | Absent / 25 g  |

#### TYPICAL PHYSICAL & CHEMICAL CHARACTERISTICS

| Parameter         | Specification                         |
|-------------------|---------------------------------------|
| Appearance        | Fine free-flowing magenta pink powder |
| Colour            | Characteristic red dragon fruit       |
| Odour             | Characteristic fresh dragon fruit     |
| Taste             | Mild sweet dragon fruit               |
| Moisture          | ≤ 4.0%                                |
| Water Activity    | ≤ 0.30                                |
| pH (10% Solution) | 4.0 – 5.0                             |
| Solubility        | Good to Excellent                     |
| Bulk Density      | 0.35 – 0.55 g/ml                      |
| Particle Size     | 95% through 40 mesh                   |
| Betalain Content  | Natural source (batch dependent)      |

#### APPLICATIONS



\*Subject to applicable regulations.

#### KEY BENEFITS

- ✓ 100% REAL RED DRAGON FRUIT — NOTHING ARTIFICIAL
- ✓ MALTODEXTRIN-FREE — CLEAN & SIMPLE INGREDIENTS
- ✓ HIGH DIETARY FIBRE (PHGG) — SUPPORTS GUT HEALTH
- ✓ EXCELLENT SOLUBILITY — EASY TO MIX & USE
- ✓ VIBRANT NATURAL PINK COLOUR — NO ARTIFICIAL COLOURS
- ✓ NATURAL SOURCE OF BETALAINS (ANTIOXIDANT PIGMENTS)
- ✓ LOW MOISTURE & WATER ACTIVITY — LONG SHELF LIFE
- ✓ IDEAL FOR FUNCTIONAL FOODS, BEVERAGES & NUTRACEUTICALS
- ✓ VEGAN FRIENDLY — PLANT BASED INGREDIENT
- ✓ CONSISTENT QUALITY — BATCH TO BATCH

#### RECOMMENDED USAGE LEVEL

| Application    | Dosage             |
|----------------|--------------------|
| Beverage       | 5 – 15%            |
| Dairy          | 2 – 8%             |
| Bakery         | 2 – 10%            |
| Ice Cream      | 2 – 8%             |
| Nutraceuticals | As per formulation |

#### PACKAGING

- 20 kg Food Grade HDPE Drum with PE liner
- Moisture barrier laminated bags
- Other pack sizes available on request

#### STORAGE

Store in a cool, dry and hygienic place. Temperature below 25°C. Protect from moisture. Protect from direct sunlight. Keep container tightly closed after opening.

#### SHELF LIFE

**18–24 MONTHS**  
when stored under recommended conditions.

#### COUNTRY OF ORIGIN



INDIA

#### QUALITY & COMPLIANCE



#### MANUFACTURED & MARKETING BY

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