

NUTRIOSE® Fiber 2.0 — All the benefits of fiber and easy on your digestive system



About NUTRIOSE®

NUTRIOSE® soluble fiber is a white, free-flowing powder with a unique set of nutritional properties, and neutral taste that can be easily incorporated into foods and beverages. As a starch derivative made from starch hydrolysis with food grade acid, NUTRIOSE soluble fiber is a dextrin, offering a friendly labeling option. It can be labeled as dextrin followed by soluble fiber or soluble dietary fiber.

Fiber is one of the macro-nutrients needed for a nutritious and healthy diet. Fiber has many physiological benefits to support overall health. Adequate intake is, therefore, crucial in maintaining health and well-being.

The US Dietary Guidelines recommend that adults consume at least 25-35 grams of fiber daily. Unfortunately, the overwhelming majority of Americans fall far short of the recommended daily intake of fiber in the diet.

Consumers are realizing this fiber gap in their diet and are proactively looking for fiber on the label of products they purchase. Nutriose offers a versatile soluble fiber that is user friendly in many different food applications, label friendly for consumers and easy on the digestive system.

Formulating with Nutriose ensures that your customers enjoy the benefits of added fiber in their favorite foods and beverages without discomfort.

The complete product line for NUTRIOSE soluble fiber includes:

PRODUCT	PERCENTAGE	COMMENTS
NUTRIOSE FMO6	85% fiber (AOAC –2001-03)	Derived from corn, GMO free
NUTRIOSE FBO6	85% fiber (AOAC –2001-03)	Derived from wheat, GMO free

Health benefits and claims

NUTRIOSE soluble fiber has demonstrated in several published scientific studies to improve human health in several key areas. Several studies done by different institutes confirm NUTRIOSE's positive affect on digestive health and as a prebiotic fiber. More recent research demonstrates NUTRIOSE's effect on satiety and reducing the feelings of hunger. These health



benefits provide a cost effective way to add consumer-friendly label claims. These structure/function claims include:

- Helps maintain digestive health
- Helps maintain good intestinal flora
- Fortified with fiber
- Reduces feelings of hunger
- Reduces caloric intake
- Fortified with fiber, a low glycemic carbohydrate

Nutrient content claims include:

- Good source of fiber
- Excellent source of fiber

Digestive Health claim made with suggested NUTRIOSE Inclusion of 2.9 g/day

Satiety claims made with suggested NUTRIOSE inclusion of 8-14 g/day

Good source of fiber made with suggested NUTRIOSE inclusion of 2.9 g/serving

Excellent source of fiber with suggested NUTRIOSE inclusion of 5.9 g/serving

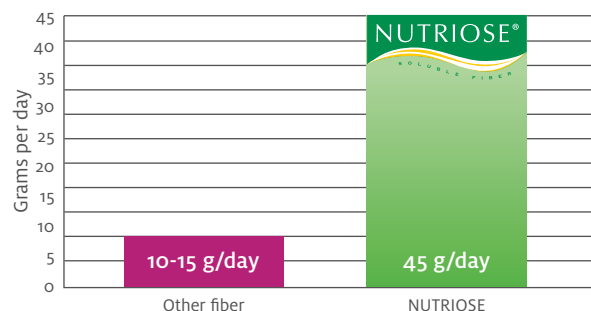
Technical attributes and superior functionality

As an ingredient in food, NUTRIOSE® soluble fiber combines nutrition and functionality providing a versatile dietary fiber with several processing, quality and regulatory advantages when compared to other fibers. Nutriose has only 2.1 kcal/gram. It is instantly dispersible fiber which does not cause any gastrointestinal discomfort. Nutriose is clear and colorless in solution, without viscosifying impact.

Because NUTRIOSE is an agglomerated powder that disperses instantly and completely, it is clear in water — excellent for clear beverages. It is sugar-free (<0.5% mono-disaccharides), useful for sugar and fat reduction, and provides minimal caloric impact.

NUTRIOSE has a very low viscosity and hygroscopicity. It remains stable in low pH, high acidic environments. Nutriose has excellent thermal stability showing no fiber loss in a variety of heated processing applications. It also shows terrific stability in high shear conditions allowing for use in extruded products. It is highly soluble, easy to use and has a higher dose tolerance than other dietary fibers. Some fibers are fermented too quickly because of their structure. NUTRIOSE, being a large molecule, is slowly fermented over the length of the entire colon, and therefore causes no discomfort.

COMPARATIVE DOSE TOLERANCE TO NUTRIOSE



Formulating with NUTRIOSE ensures that your customers enjoy the benefits of added fiber without ‘discomfort’!

NUTRIOSE soluble fiber is process stable and stable to pasteurization, UHT and homogenization. Because of

these technical advantages, NUTRIOSE performs well in these types of food applications:

- Bakery
- Dairy
- Beverages
- Bars
- Cold cereals
- Juices
- Smoothies & shakes
- Pasta
- Sauces & soups

NUTRIOSE is produced under extremely stringent quality controls. These controls ensure that the product consumers receive is the same product that has undergone clinical testing. Its regulatory and quality certificates include:

- GRAS
- FCC monograph
- Non-GMO
- Kosher
- Halal
- BSE Free
- Irradiation certificate
- Allergen free statement

Consumers are searching supermarket shelves for tasty foods that contain fiber. With the superior technical attributes and functionality of NUTRIOSE soluble fiber, manufacturers can now easily incorporate a functional fiber in an easy-to-deliver food format that consumers will seek out and enjoy.

Rely on Ingredient for product success

Ingredient has the experience, the expertise and resources to develop appealing consumer products. Our work has taken us into virtually every facet of formulation and production in almost every application. What’s more, we apply our marketing intelligence and consumer trend insights to develop innovative solutions that address emerging consumer demands.

Consumers are increasingly interested in better-for-you alternatives that incorporate scientifically proven

nutritional ingredients. There is an ever present need for ingredient innovation to include new technologies and process improvements to positively affect product development and ultimately deliver better tasting, better-for-you food and beverage products to consumers.

Ingredion is at the top of our field in anticipating consumer needs and delivering solutions to our manufacturing partners. Our global innovation center in Bridgewater, NJ includes capabilities unmatched by

others suppliers to include sensory analysis, consumer focus groups, pilot plant, Texture Robotics Experimenter (TREX™), a Culinology® center and more, all staffed by a team technical specialists and experts with a broad and deep knowledge, who understand the unique needs of specific markets, applications and customers.

Look to us to partner with you to produce products that deliver on-trend products with the same tastes and textures consumers have come to expect from traditional offerings.

Get started today

Ingredion is a leading global provider of ingredient solutions with a broad portfolio of specialty ingredients designed to improve the nutritional content of foods. Our unique ability to solve the nutritional benefit/eating quality/processing equation inspires food formulators to create innovative, healthy and appealing foods.

Ingredion's staffs of one-on-one account managers, technical staff and customer service professionals are available to answer your questions. Contact us today at salesupport@ingredion.com, call or visit us online.

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