



# NUTRIOSE® - RANGE OF SOLUBLE FIBER BY ROQUETTE

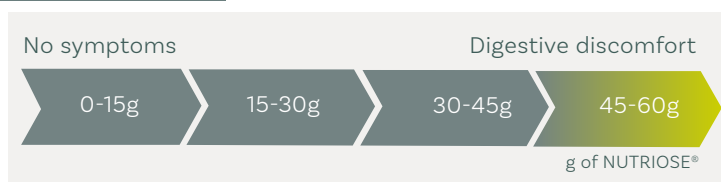
## NUTRIOSE®, THE SOLUBLE FIBER OF NATURAL ORIGIN

NUTRIOSE® is a range of plant-based soluble fiber, derived from non-GMO wheat or corn, with a neutral taste to preserve the original taste of your products, an outstanding clinically proven digestive tolerance and excellent process stability (pH, temperature change)

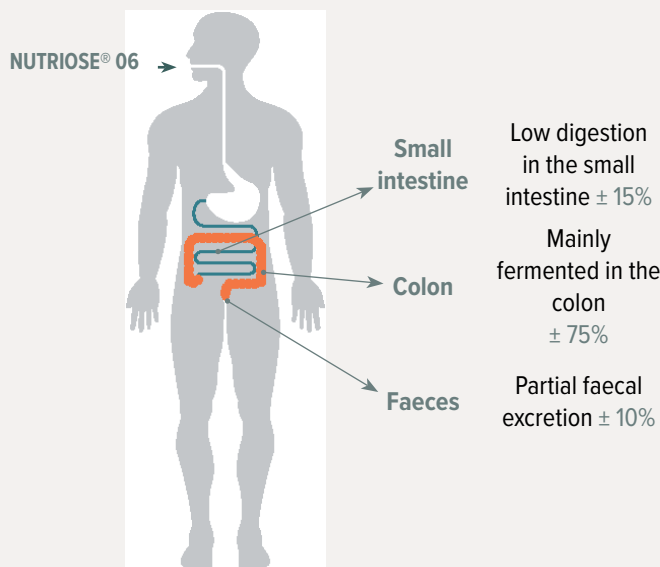
Today's sophisticated consumers seek optimum nutrition in their food and beverages without having to sacrifice on taste and convenience. A safe, stable, prebiotic, low caloric non-viscous soluble fiber, NUTRIOSE® range meets this global demand by providing multiple nutritional and health benefits. Easy to use, whether to supplement fiber in existing formulations or to replace sugars, it is a key to innovation and can be used in virtually any process conditions.

## AN OUTSTANDING CLINICALLY PROVEN DIGESTIVE TOLERANCE

Some fibers are rapidly fermented and may cause digestive discomfort such as bloating, flatulence or even diarrhea. Instead, NUTRIOSE® is slowly and progressively fermented, has a proven digestive tolerance up to 45g/day and without any laxative effect up to 100g/day.



## THE METABOLIC FATE OF NUTRIOSE®



Upon consumption, only 15% of NUTRIOSE is digested in small intestine, while rest passes to colon, where 75% of initial amount is slowly and progressively fermented in large intestine. This results in superior digestive tolerance and clinically proven health benefits such as prebiotic effect, blood glucose management, sustained energy release, satiety and weight management.

## Product Information

- Labeling: Soluble fiber (resistant dextrin)\*
- Non-GMO



\* Subjected to local laws and regulations

\*\* Applicable to only certain grades of NUTRIOSE®

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## FROM NUTRITIONAL TO HEALTH BENEFITS



- ✔ Fiber enrichment**
- ✔ Blood glucose management**
- ✔ Sustained energy release**
- ✔ Sugars management**
- ✔ Digestive/gut health**
- ✔ Satiety and weight management<sup>1</sup>**

<sup>1</sup>NUTRIOSE® as a contributing factor to sugar reduction, caloric value reduction and thus contributing to overall daily caloric intake management

## PRODUCTS SPECIFICATIONS NUTRIOSE® RANGE

	NUTRIOSE® 06*	NUTRIOSE® 06 D	NUTRIOSE® 10	NUTRIOSE® FM 15S
<b>Raw material origin (Non-GMO)</b>	Corn/Wheat	Wheat	Corn/Wheat	Corn
<b>State</b>	Powder/Liquid**	Powder	Powder	Powder
<b>Fiber Content</b> (average % on dry substance)	85%	85%	70%	92%
<b>Sugar Content</b> (average % on dry substance)	Sugar-free	Sugar-free	10%	6%
<b>Best Suited for</b>	Health Benefits, Fiber Enrichment, Sugar Reduction	Health Benefits, Fiber Enrichment	Sugar Reduction	Health Benefits, Fiber Enrichment
<b>Applications</b>	Specialized Nutrition, Bakery & Snacks, Confectionery, Beverages, Dairy	Specialized Nutrition, Beverages, Dairy	Specialized Nutrition, Bakery & Snacks, Confectionery	Specialized Nutrition, Bakery & Snacks, Confectionery, Beverages, Dairy

\*Also available in a higher dissolution grade

\*\*Only available for corn and wheat versions

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