Be inspired by chicory inulin!

Chicory root fiber is a prebiotic, soluble dietary fiber from a natural source, the chicory root. With this innovative ingredient, we can help with the development of food products that are as healthy as they are delicious. The possibilities with chicory root fiber are endless... be inspired by chicory inulin!

WHAT IS CHICORY INULIN?

The root of the chicory plant is rich in inulin, making it an excellent natural source. In our factory, the roots are processed using a water-based extraction and then purified. Strict controls guarantee the high quality of Frutafit® inulin and Frutalose® oligofructose.

VERSATILE INGREDIENT FOR HEALTHY FOOD PRODUCTS

Sensus Frutafit® and Frutalose® oligofructose are versatile products with both nutritional and technological properties, improving taste and texture. These ingredients are used in applications across the food and beverage, nutrition, and healthcare industries with new and innovative applications being developed every day.

	PRODUCT NAME	CONTENT ¹	SWEETNESS ²	SOLUBILITY	APPLICATION EXAMPLES
Syrup	Frutalose® SF75 Oligofructose, highest in sweetness	75%	60%	Very high	Breakfast cereals Bakery fillings Confectionary Fruit preps
	Frutalose® L85 Oligofructose, high in sweetness	85%	50%	Very high	Breakfast cereals & cereal bars Fruit preps
	Frutalose® L92 Oligofructose, high in fiber	92%	40%	Very high	Breakfast cereals & cereal bars Beverages Confectionery Cakes & muffins
Powder	Frutalose® OFP Oligofructose, high in fiber	92%	40%	Very high	Chocolate (spreads) Infant formulae Instant beverages Supplements
	Frutafit® CLR Inulin with high solubility	≥ 85%	30%	High	Cakes, muffins, biscuits Ice cream & sorbets RTD Tea
	Frutafit® HD Highly Dispersible native inulin	≥ 90%	10%	Medium	Yoghurts Dairy spreads Bakery fillings Biscuits Pasta & noodles
	Frutafit® IQ Instant Quality native inulin	≥ 90%	10%	Medium	Instant beverages Meal replacers Tablets Seasonings
	Frutafit® TEX! Inulin with excellent texturizing properties	≥ 99,5%	0%	Moderate	Bread, rolls and buns Dairy spreads Meat products

¹ Inulin/oligofructose content on d.m.







²The sweetness of Frutafit® and Frutalose® is the relative sweetness compared to a sucrose solution of the same concentration.



CHICORY ROOT FIBER FOR OVERALL HEALTH

Chicory root fiber is a functional food ingredient that can replace sugar and fat while improving taste and texture, and contributing to a pleasant mouthfeel. As a prebiotic dietary fiber, it promotes digestive health by stimulating the growth of beneficial bacteria in the colon. This results in a balanced microbiome. Chicory inulin is recognized as the only plant-based prebiotic by The International Scientific Association for Probiotics and Prebiotics (ISAPP).

Because chicory inulin has a low caloric value, low glycemic response and promotes satiety, it can make a significant contribution to weight management. It even stimulates calcium absorption, resulting in improved bone health. Results of recent studies show promising evidence on immunity and cognitive health.

LEGAL STATUS AND HEALTH CLAIMS OF INULIN

Frutafit® inulin and Frutalose® oligofructose were the first dietary fibers to qualify as natural according to ISO/TS 19657:2017 and are recognized as dietary fibers in most worldwide market places. Different nutritional and health claims may be made for chicory inulin and oligofructose depending on the country, ranging from fiber enrichment and sugar replacement to prebiotic support. Our products are non-GMO, gluten free, and vegan. Sensus is FSSC 22000, Kosher, and Halal certified.

SENSUS: MORE THAN JUST A SUPPLIER

Sensus, part of Royal Cosun, is a leading supplier of chicory root fiber worldwide, with its head office in the Netherlands. To be able to serve you internationally, we have regional sales offices for North America, in New Jersey, USA and for Asia Pacific in Kuala Lumpur, Malaysia. We have an extensive network of business partners covering more than 50 countries worldwide. Our committed team of experts actively helps our customers to develop new products and provides them with excellent services. We believe in chicory root fiber to contribute to consumer health!

Effect of inulin consumption on the composition of colonic microbiotica Before inulin intake **e e e e e e** 999 **9 4 9 ⊕** After inulin intake **e e** ⊕⊕ ⊕ ⊕ 999 . . **666 99** Bifidobacteria Clostridia Bacteroides



