

NUTRIOSE® soluble fibre

*ensures effective and
practical fibre enrichment*

Key applications:

Bread & Viennoiseries
Biscuits, Pastries & Snacks
Confectionery
Beverages
Sauces & Soups
Fruit products
Dairy
Ice cream
Flavours

*Roquette's support can help you turn
your recipes into successful foods...*

Email us: foodbusiness@roquette.com

www.nutriose.com



ROQUETTE
Turning nature to advantage



**Fibre
enrichment?**

***Your success
is in the recipe...***

NUTRIOSE® soluble fibre

Why do we need soluble fibre?

Western diets are poor in fibre, individual consumption has fallen to about 15g/day. (Recommended Daily Intake: 25-30 g/day/person). In both food and beverages, any fibre commonly tends to be an insoluble type rather than a soluble. The former cannot be properly digested and is less fermented in the digestive tract. Due to their low digestive tolerance, they must be used in small quantities in food formulation. It is therefore critical to add soluble fibre to most of today's food and beverage products.

The answer for efficient fibre enrichment: NUTRIOSE®

In contrast to insoluble fibre, most of NUTRIOSE® dietary soluble fibre – a resistant dextrin – is fermented in the colon. Its digestive tolerance factor is therefore much higher than that of many other fibres.

NUTRIOSE® , a unique source of soluble fibre, promoting well-being foods

A reliable origin



NUTRIOSE® is a **dextrin** obtained from cereals (wheat or maize), and is offered in **powder form**.

NUTRIOSE® is a **food ingredient** processed in an ISO 9001 certified factory.



To enrich in fibre at optimum levels...

The highly soluble fibre content and **outstanding digestive tolerance** of NUTRIOSE® ensure:

- ✓ Fibre enrichment to the optimum recommended level.

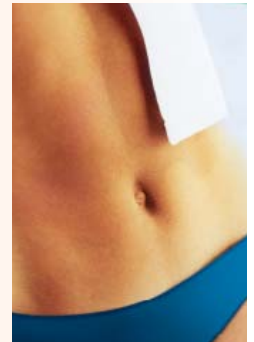


...Without compromising on taste

The **clean taste** of NUTRIOSE® keeps products delicious by **preserving their original qualities** and **improving their mouthfeel**.

Thus, beneficial for:

- ✓ Contributing to **gut health** and general **well-being**



- ✓ Increasing **Satiety**

- ✓ **Calorie management**

- ✓ Extending **energy release**.



Plus a remarkable fibre stability

Very well adapted to all industrial processing on traditional equipment, NUTRIOSE® stability is largely unaffected by temperature and acidity.

PLUS NUTRIOSE® soluble fibre retains its stability throughout a product's shelf life.