



ADM & Matsutani LLC


Fibersol-2

it's the fiber you want

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Make sure you choose the right fiber when developing your product formulations! Fibersol-2 is the fiber you want to make your foods and beverages healthier without any of the typical formulation and taste issues found with other fiber sources!



Fibersol-2
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nutritional information

Feeding studies in animals and humans spanning more than 15 years have shown the impact of Fibersol-2® digestion resistant maltodextrin as an ingredient that helps to maintain intestinal regularity and help retain healthy serum triglycerides. Although Fibersol-2 digestion resistant maltodextrin is made from corn starch, data suggests that Fibersol-2 digestion resistant maltodextrin itself may not cause an appreciable increase in blood glucose levels following consumption. Thus unlike maltodextrin or glucose, Fibersol-2 digestion resistant maltodextrin would be useful in foods formulated to create minimal increases in post meal blood glucose levels.



Nutrient	Per 1 gram of ingredients
Total Calories	1.6kcal/g
Total Fat	0.00 g
Saturated Fat	0.00 g
Trans Fat	0.00 g
Polyunsaturated Fat	0.00 g
Monounsaturated Fat	0.00 g
Cholesterol	0.00 mg
Sodium	0.01 mg
Potassium	0.00 mg
Total Carbohydrate	0.96 g
Dietary Fiber	0.90 g
Soluble Fiber	0.90 g
Insoluble Fiber	0.00 g
Sugars	0.02 g
Sugar Alcohol	0.00 g
Other Carbohydrate	0.04 g
Protein	0.00 g
Vitamin A	0 IU
Vitamin C	0 IU
Calcium	0.00 g
Iron	0.00 g
Moisture	0.04 g

The scientifically determined energy value for Fibersol-2 is 1.6 kcal/gram. When calculating energy content of complex foods containing Fibersol-2, use 1.4 kcal/g for the fiber portion contributed by Fibersol-2 as measured by AOAC 2001.03. Note that this rounded value yields a lower than actual Fibersol-2 energy value when applying the energy factors for carbohydrate/protein/fat/fiber to the typical composition values provided.

formulation benefits

Soluble Dietary Fiber:

90% minimum DSB soluble dietary fiber (in accordance with AOAC method #2001.03) and one of the most economical fiber sources available. Fibersol-2 digestion resistant maltodextrin analytically meets the definition of dietary fiber for nutrition labeling purposes, as published by the American Association of Cereal Chemists (AACC). Nutritionally Fibersol-2 meets the criteria accepted to define dietary fiber as determined by the Institute of Medicine in the 2002 Dietary Reference Intakes Report for Fiber*.

High Solubility:

Totally soluble in water up to 70% (w/w) at 20° C, allowing it to be solubilized in small amounts of water as needed.



Rapid Dispersion:

Readily dispersible in water and highly compatible with dry drink mix applications, including simple and more complex codried or dry blended mixes.

Clear, Transparent Solution:

At typical use levels it yields clear, transparent solutions that are near water-like in performance. This allows for ultimate formulation versatility.

No Inherent or Added Flavors:

Fibersol-2 digestion resistant maltodextrin adds no flavor or odor making it suitable for use in even delicately flavored applications.

Improves Flavor, Performance of High-Intensity Sweeteners:

Modifies and improves the sweetness and aftertaste performance of many high-intensity sweeteners, allowing for flavor, sweetness and mouthfeel improvements to a variety of low-calorie foods.

Low Sweetness:

Has essentially no sweetness of its own. Can be used in many applications where additional sweetness is undesirable. Acid and Heat/Retort Stable: Stability to acid and heat/retort processing—including stability in high acid, hot filled, aseptic or retorted products like juices, sauces, puddings, fluid milks and sports drinks — is unique. It retains its dietary fiber characteristics and function across process and postprocess distribution conditions.

Superior Freeze/Thaw Stability:

Flavor, function and performance of dietary fiber content are stable to repeated freezing and thawing when stressed due to distribution abuse or when used in a variety of frozen foods.

Very Low Viscosity:

A precise and extremely low viscosity (15 cps, 30% solution at 30° C), allowing use rates in excess of 10% without direct impact on the mouthfeel, flavor and other sensory performance requirements.

Low Hygroscopicity:

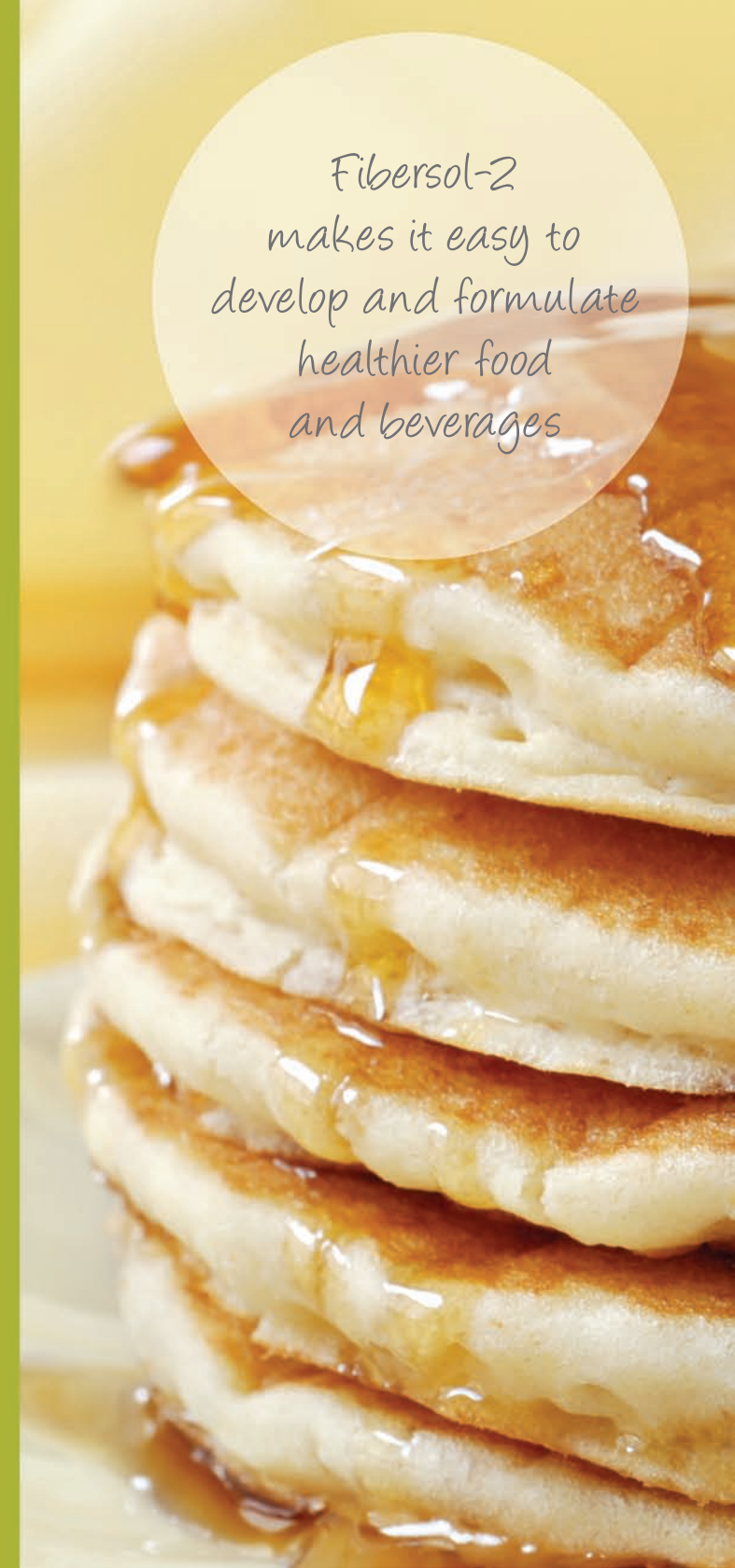
Very low tendency to pick up moisture from the air. This makes for ease of use in handling and delivery to point of use and can effectively protect dry blends with other hygroscopic ingredients.

Binds Water:

Also releases bound water easily, adding perceived moistness to a variety of applications including low water activity products. Resists Browning: Due to its low dextrose equivalence it does not appreciably catalyze non-enzymatic Maillard-type browning.

* "Dietary, Functional and Total Fiber" in Dietary Reference Intakes for Energy, Carbohydrate, Fiber, Fat, Fatty Acids, Cholesterol, Protein and Amino Acids, Ch. 7, The National Academies Press (Washington, D.C.), pp. 339-421.

*Fibersol-2
makes it easy to
develop and formulate
healthier food
and beverages*



Labeling information

Ingredient Statement

Digestion Resistant Maltodextrin
Resistant Maltodextrin
Maltodextrin

Physical Characteristics

Color: Off-white powder; clear, transparent in 10% solution; resists both enzymatic and non-enzymatic browning.

Flavor: No flavor, clean

Solubility: Water soluble up to 70% (w/w) at 20° C

Dispersibility: Excellent

Hygroscopicity: Very low

Stability: Acid, heat/retort processing and freeze/thaw stable

Viscosity: Very low; 15 cps, 30% solution at 30° C

Sweetness: Low, no sweetness

Bulk Density: Approx. 0.48 g per ml (30 lbs. per cubic foot)

Typical Chemical Properties

Water-soluble dietary fiber*: 90% minimum DSB (in accordance with AOAC method #2001.03)**

Moisture: 5% maximum

Protein: None

Fat: None

Ash: 0.2% maximum

DE: 8 -12.5

Acidity: pH 4.0-6.0

Carbohydrate profile (% of total carbohydrate)

DP1: 0.5%

DP2: 1.5%

DP3: 4.0%

DP4 - 6: 24.0%

DP7+: 70.0%

Nutrient Content Claims

• “Good source” claim = 10+% DV = 2.5 g total dietary fiber per serving = 2.8 g Fibersol®-2 as is per serving (assumes Fibersol-2 is sole source of dietary fiber)

• “Excellent source” claim = 20+% DV = 5.0 g total dietary fiber per serving = 5.6 g Fibersol-2 per serving (assumed Fibersol®-2 is sole source of dietary fiber)

• In support of nutrient content claims, factors such as the amount of total fat, saturated fat, cholesterol and sodium in the finished food must be taken into account to allow a claim. Standard of identity must be properly identified when incorporating Fibersol-2 into any application. Additional qualifications apply.

Structure/Function Claims

• In support of structure/function claims, typically, a minimum 6.0+ g Fibersol-2 as is per serving is needed to couple back to existing and ongoing clinical research. Factors such as amount of total fat, saturated fat, cholesterol and sodium in the finished food to which Fibersol-2 is added need to be taken into account to allow a claim. Customer assumes all final responsibility for claim support of their product.

* Fibersol-2 digestion resistant maltodextrin is a dietary fiber. This classification is consistent with both the American Association of Cereal Chemists' and the Food and Nutrition Board of the National Academy of Sciences' (NAS) definitions of dietary fiber. In both cases, Fibersol-2 digestion resistant maltodextrin is classified as “resistant maltodextrin,” and in both cases, “resistant maltodextrin” is classified as a dietary fiber.

** In April 2001, AOAC formally approved analytical methodology (“Determination of Total Dietary Fiber and Resistant Maltodextrin in Select Foods by Combination of Enzyme-Gravimetric and LC,” AOAC method #2001.03), which measures digestion resistant maltodextrin

make a healthy statement by adding fiber to your products

