

ADM & Matsutani LLC

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Fibersol-2

...it's the fiber you want for dairy applications



...it's the fiber you want

Fibersol®-2 is multifunctional and can be used in countless applications, so it's perfect for formulators as well as consumers. It can be incorporated into all types of beverages, processed foods, cultured dairy products, frozen dairy desserts, confections and dietary supplements in every form just to name a few.

In addition to rapid dispersion, this fiber is clear or transparent in solution, highly soluble and stable under virtually all conditions. Fibersol-2 digestion resistant maltodextrin is also a very low viscosity, low hygroscopicity and bland fiber source with water-binding and body- and texture-improving characteristics.

Fibersol-2



who knew fiber could be smooth and creamy?



Use Fibersol-2 digestion resistant maltodextrin in your dairy products and consumers will start looking at fiber in a whole new way!

Compatible with All Dairy Products

Fibersol-2, digestion resistant maltodextrin (90+% water soluble dietary fiber), is compatible with all dairy product applications. This includes fluid, frozen, cultured and fermented dairy foods. Fibersol-2 is stable under all processing and packaging conditions. Fibersol-2 adds no viscosity, color, or flavor to foods to which it is added.



Improve Flavor, Mouthfeel and Sweetness

Fibersol-2 can significantly improve the flavor of dairy foods by influencing taste (i.e., mouthfeel). This includes dairy foods which may be sweetened with a variety of high intensity sweeteners, making these sweeteners truly more "sugarlike". Fibersol-2 also improves the flavor of low solids dairy foods, classical acidic products and dairy foods to which other flavors may be added.



...it's the fiber you want

For Gut Health Products

Studies show that Fibersol-2 is digestion resistant, and this translates to more of the fiber reaching the lower bowel to promote fermentation there. This provides potential benefits for gut health and can support “good -for-you” structure/function claims.

For Reduced/ Low/ No Fat and Low Calorie Dairy Foods

Fibersol-2 is fully compatible with classical opportunities including reduced/low/no fat, low/no lactose, low/no sugars, and/or reduced/ low calorie dairy foods.

For No Sugar Added and Sugar-Free Dairy Foods and Beverages

Fibersol-2 can be used up to 10 g (dry basis) to any given food and still add only 0.40 g “sugars” to any given formulation. This is well beyond more typical application rates of ~ 2.8 g (2.5 g dietary fiber) and ~ 5.6 g (5.0 g dietary fiber) Fibersol-2 for “good source” and “excellent source” of dietary fiber nutrient content claims, respectfully*. Fibersol-2 contains very few simple sugars for your consideration of a “no added sugars” or “sugar-free” claim (21CFR10160)

*Additional qualifications apply

A close-up photograph of a white bowl filled with ice cream. The ice cream is topped with a fresh sprig of green mint leaves and several slices of yellow fruit, likely mango or peach. A silver spoon is partially visible in the foreground. The background is a warm, out-of-focus orange-brown color.

*give consumers
the fiber they want
and the taste
they expect!*

applications

Fluid Dairy Type Products

- Fortified milks and milk drinks
- Flavored milks and milk drinks
- Yogurt beverages
- Smoothies
- Coffee whiteners (including flavored whiteners)/creamers
- Whipped toppings
- UHT extended shelf-life (ESL) or aseptically packaged

Cultured Dairy Type Products

- Refrigerated cup yogurts
- Pro-biotic products
- Sour cream, dips, dressings
- Cottage cheese
- Kefir and other cultured dairy foods

Frozen Type Products (full fat, reduced fat, low)

- Frozen desserts
- No sugar added (NSA) frozen desserts
- True sugar free frozen desserts
- Low/reduced fat ice creams
- Gelato, sorbet, water ices
- Full, low, no fat frozen yogurts
- Novelties
- Other frozen dairy confections

Fermented Type Products

- Natural cheeses
- Processed cheeses

good-for-you dairy products that are just plain good!

