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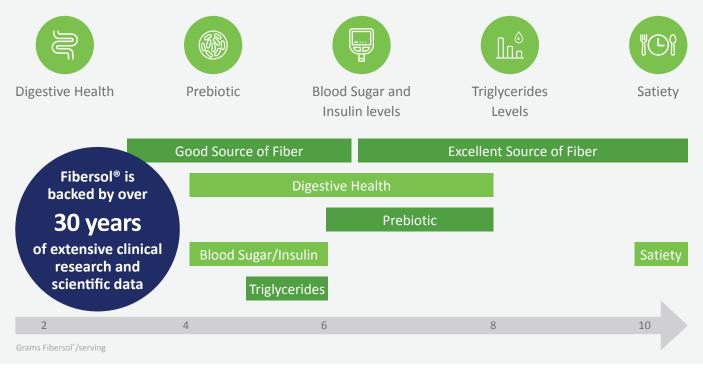
Fibersol[®] BACKED BY SCIENCE



FIBER-FORWARD NUTRITION BACKED BY DECADES OF EXTENSIVE RESEARCH

In search of health-forward nutrition to fuel a better-for-you lifestyle, today's consumers want foods that contain dietary fiber. **Fibersol® delivers well-tolerated dietary fiber as well as functional benefits**, all backed by highly reputable clinical studies conducted on actual Fibersol® products.

FIBERSOL[®] IS A PROVEN, WELL-TOLERATED DIETARY FIBER THAT CAN ENABLE CLAIMS IN A RANGE OF CATEGORIES:



Unlocking Nature. Enriching Life.

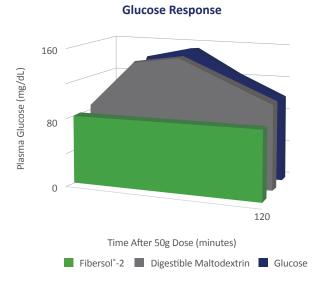
FIBERSOL® IN THE BODY

A HIGH-QUALITY, WELL-TOLERATED FIBER

Fibersol[®] can help deliver the desired benefits of fiber **without the digestive intolerance or gastric discomfort** of other types of dietary fiber.

Fibersol®	Fiber	Limit	Reference
as over 4x	Fibersol®	68 grams per day	Y. Kishimoto et al., 2013
olerance	Inulin	10 to 15 grams per day	A. Bonnema et al., 2010
nulin.	Oligofructose	5-10 grams per day	A. Bonnema et al., 2010
	Polydextrose	15 grams per day	As codified by FDA

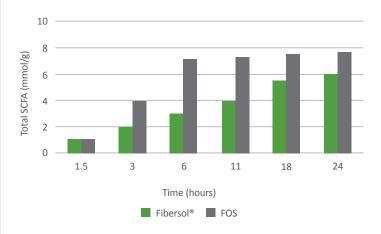
Fibersol[®] is low in simple sugars, making it a great ingredient for products formulated for reduced sugar and lower calories. 10g of Fibersol[®] adds just a skinny 0.02g of sugar (less than 0.1 calories from sugar!). Fermentation of Fibersol[®] in the gut enhances mineral absorption and yields SCFAs^{*}, which have many roles in **supporting optimal health, including supporting beneficial gut microbes**.



Virtually **no serum glucose response** speaks to Fibersol[®]'s status as a low-calorie fiber

Reference: Okuma, K. (2002). J Appl. Glycosi. 49: 479-485 Study on the chemical make up and indicates that the structure of resistant maltodextrin will not be digestible because of the alpha 1-2 and 1-3 linkages present.





Measurements of SCFA after consumption speak to Fibersol[®]'s status as **a slow fermenting**, well tolerated prebiotic

Reference: Fahey, GC. J. Nutr., 130, 1267-1273 In vitro fermentation experiments on human colon microflora showing an increase in SCFA and a less aggressive reduction in pH compared to other fibers, e.g. FOS, which indicates less digestive discomfort from off-gas. *SCFA: short chain fatty acids



ADM

Fibersol[®] BACKED BY SCIENCE



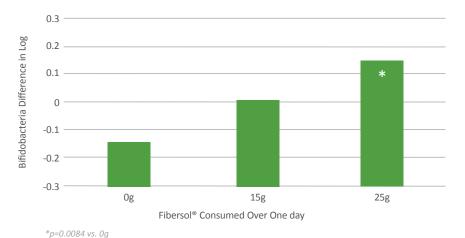


DIGESTIVE HEALTH

Fibersol[®] is a **prebiotic fiber** that **addresses consumers' interest in both healthy digestion and holistic gut health**. Not all fiber is equal! Only fiber that encourages the growth of beneficial bacteria within the gut can be called prebiotic.



Clinical studies show that **6g of Fibersol® per serving** may help **nourish the intestinal flora** and **maintain a healthy intestinal tract environment**.



BIFIDOBACTERIA COUNTS INCREASED SIGNIFICANTLY WITH INCREASING INTAKE OF FIBERSOL®

> Reference: Burns A. (2018). Nutrition Research, 60, 33-42 25g/day Fibersol® double blind study (51 subjects) showed significant increase in fecal bifidobacteria counts.

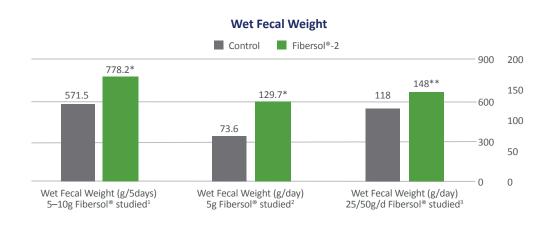
Unlocking Nature. Enriching Life.



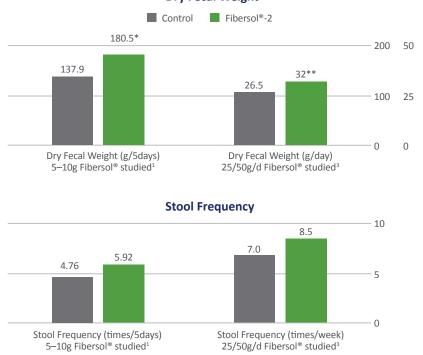
DIGESTIVE HEALTH

R

In a range of studies, **Fibersol®** was shown to increase wet and dry fecal weight. Increases in stool frequency were also reported.



Clinical studies show that **4-8g of Fibersol® with each meal** helps support or maintain **intestinal regularity**.



Dry Fecal Weight



¹Satouchi, M. et al (1993) ²Kishimoto, Y. et al (2009) ³Baer, DJ. et al (2014)

*p. value <0.05

**p. value=0.0001

ADM

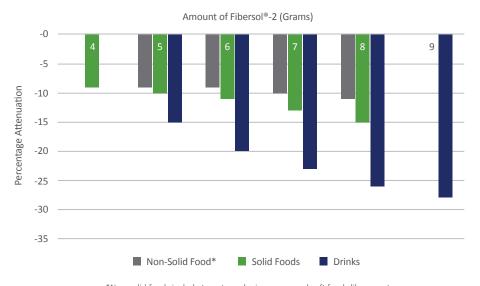
Fibersol[®] BACKED BY SCIENCE





POST-MEAL BLOOD GLUCOSE AND INSULIN

Fibersol[®] provides consumers **potential wellness benefits** as it **maintains steady blood glucose and insulin levels**. Consumers are making the connection between consuming a poor meal and then feeling low energy or experiencing a sugar crash.



FIBERSOL® ATTENUATES GLYCEMIC RESPONSE ACROSS PRODUCT CATEGORIES

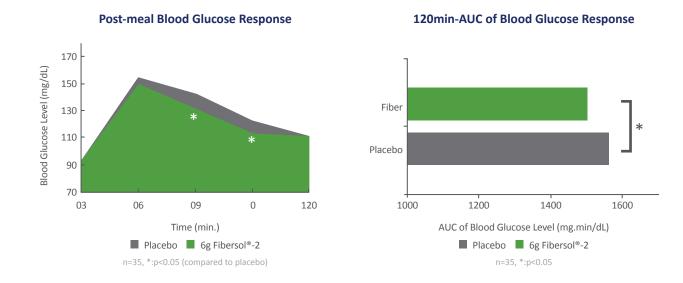
*Non-solid foods include tomato and miso soups, and soft foods like yogurt Reference: Tokunaga, K. (1999). J. Japan Diab. Soc., 42, 61-65

Unlocking Nature. Enriching Life.

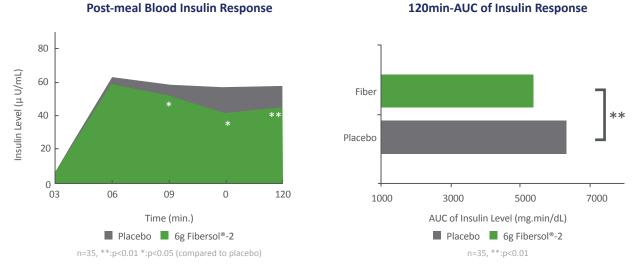


POST-MEAL BLOOD GLUCOSE AND INSULIN

5g of Fibersol[®] taken with a meal shows a significant improvement in post-meal blood sugar levels and insulin response.



Clinical studies show that **4-6g of Fibersol**[®] helps **reduce blood sugar levels** and helps **minimize blood sugar spikes** after a meal.



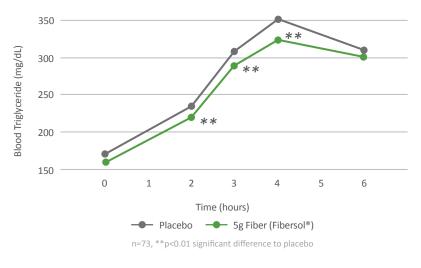






POST-MEAL TRIGLYCERIDES

Fibersol® helps maintain lower triglyceride levels, offering consumers potential wellness benefits. Today, consumer awareness around the impact of high triglyceride levels on the arteries and overall health is growing.

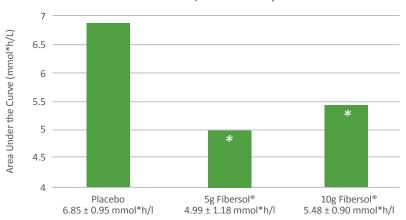


Fibersol®-2 Attenuation of Post-Meal Triglycerides

Participants consumed a carbonated beverage with a high-fat meal. The participants whose beverage included 5g of Fibersol[®] showed significant lowering of postprandial serum triglycerides.

Reference: Tanaka, T. et al. (2011), Jpn. Pharmocol Ther., 339: 813-821 Randomized double-blind crossover study (90 subjects) on carbonated beverage with 5g resistant maltodextrin taken with high fat meal (41g fat) showed significant lowering of postprandial serum triglycerides.

Clinical studies show that 5-6g of Fibersol® per serving helps attenuate the rise in blood triglycerides following the meal and helps retain health blood triglyceride levels.



Post-Meal Serum Triglyceride Levels Fibersol[®]-2 helps retain healthy levels

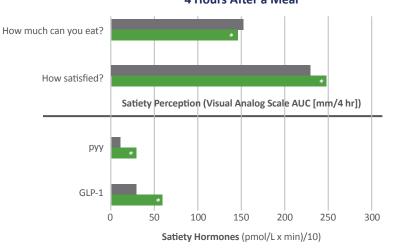
Participants received high-fat meals over a period of days with and without Fibersol[®]. At 5g and 10g served with a meal, Fibersol[®] helped retain healthy triglyceride levels.

Reference: Kishmoto, Y. et al. (2007), Eur. J. Nutr., 46:133-138 Single blind study (13 subjects) using high fat meal (50g fat) and placebo, 5g Fibersol[®] and 10g Fibersol[®]. Both Fibersol[®] doses resulted in significant reduction in triglyceride.





Fibersol[®] **provides products with satiety benefits** that help consumers **feel fuller, longer**. Prompted by everything from weight management efforts to holistic health concerns, consumers are looking for positive nutrition and satisfying eating experiences.



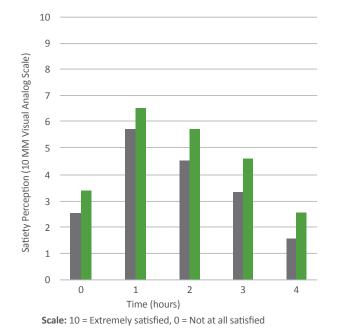




In both qualitative (reported satiety perception) studies and quantitative studies (measurement of satiety hormones peptide yy and GLP-1), results showed statistically significant improvement of satiety at up to 4 hrs.

Reference: Ye, Z. (2015). Nutritional Research, 35, 393-400 *p>0.05

Clinical studies show that **10g of Fibersol® with a meal** may **delay hunger and stimulate appetite-regulating hormones**.



Satiety Perception

Control 11g Fibersol®

Study participants consumed a beverage in the morning and reported on satiety throughout their day. Participants whose beverages included Fibersol® reported higher levels of satiety.

Reference: Fernandez-Raudales, D. (2018). J. FNS., 9, 751-762



CLAIMS YOU CAN TRUST



DIGESTIVE HEALTH

At 4-8g of Fibersol[®] daily, clinical studies have shown that Fibersol[®]:

- Helps support or maintain intestinal regularity
- Helps relieve occasional constipation
- May support gut health
- Improves stool consistency (selected studies)



PREBIOTIC

At 6g of Fibersol[®] per serving, clinical studies have shown that Fibersol[®]:

• May help nourish the intestinal flora and maintain a healthy intestinal tract environment



SATIETY

10g of Fibersol[®] with a meal may:

• Delay hunger and stimulate appetite-regulating hormones



POST-MEAL BLOOD GLUCOSE AND INSULIN

At 4-6g of Fibersol[®] with each meal, clinical studies have shown that Fibersol[®]:

- Helps reduce blood sugar levels after a meal
- Helps minimize blood sugar spikes after a meal



POST-MEAL TRIGLYCERIDES

At 5-6g of Fibersol[®] with each meal, clinical studies have shown that Fibersol[®]:

- Helps attenuate the rise in blood triglycerides following the meal
- Helps retain healthy triglyceride levels

THE POWER OF TWO

Fibersol[®] is supported by the joint venture between Archer Daniels Midland Company, Matsutani Chemical Industry Co., Ltd., and Matsutani America, Inc., a global selling and marketing partnership combining strong technical and scientific expertise with a vast global production and transportation network, for a highquality food ingredient backed by attentive, reliable service and supply. ARCHER DANIELS MIDLAND COMPANY DISCLAIMS ANY AND ALL WARRANTIES, WHETHER EXPRESS OR IMPLIED, AND SPECIFICALLY DISCLAIMS THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. OUR RESPONSIBILITY FOR ANY CLAIM IS LIMITED TO THE PURCHASE PRICE OF MATERIAL PURCHASED FROM US. CUSTOMERS ARE RESPONSIBLE FOR OBTAINING ANY LICENSES OR OTHER RIGHTS THAT MAY BE NECESSARY TO MAKE, USE, OR SELL PRODUCTS CONTAINING OUR INGREDIENTS. ANY CLAIMS MADE BY CUSTOMERS REGARDING INGREDIENT TRAITS MUST BE BASED ON THE SCIENTIFIC STANDARD AND REGULATORY/ LEGISLATIVE REQUIREMENTS OF THE COUNTRY IN WHICH THE FINAL PRODUCTS ARE OFFERED FOR SALE.

