



# Fiber fit for all

THE BENEFITS OF WORKING WITH FIBERSOL



**Fibersol**<sup>®</sup>

ADM / Matsutani LLC

## WHY FIBER?

Dietary fiber intake is recognized by professional and governmental authorities to be an important part of a healthful diet. As a result, dietary fiber enjoys a strong reputation with today's consumers.\*

\*Contact your local ADM/Matsutani representative for additional information.

## THE FIBER CHALLENGE

Consuming enough dietary fiber on a daily basis is challenging for today's consumers who are faced with busy lives that often prevent them from eating a balanced diet. Most people consume less fiber than recommended and find that increasing fiber intake by consuming additional fruits, vegetables and legumes can be difficult. Food manufacturers can help close this gap by offering healthy choices that are high in fiber—simply by adding Fibersol to their formulations.



### AND WITH THE SIMPLE ADDITION OF...



Adding fiber to a normal day's diet can be easy. By adding a beverage containing 3 grams of fiber and a snack that contains 3 grams of fiber with the use of Fibersol, consumers can achieve a total dietary fiber of 30 grams and meet their calorie targets.

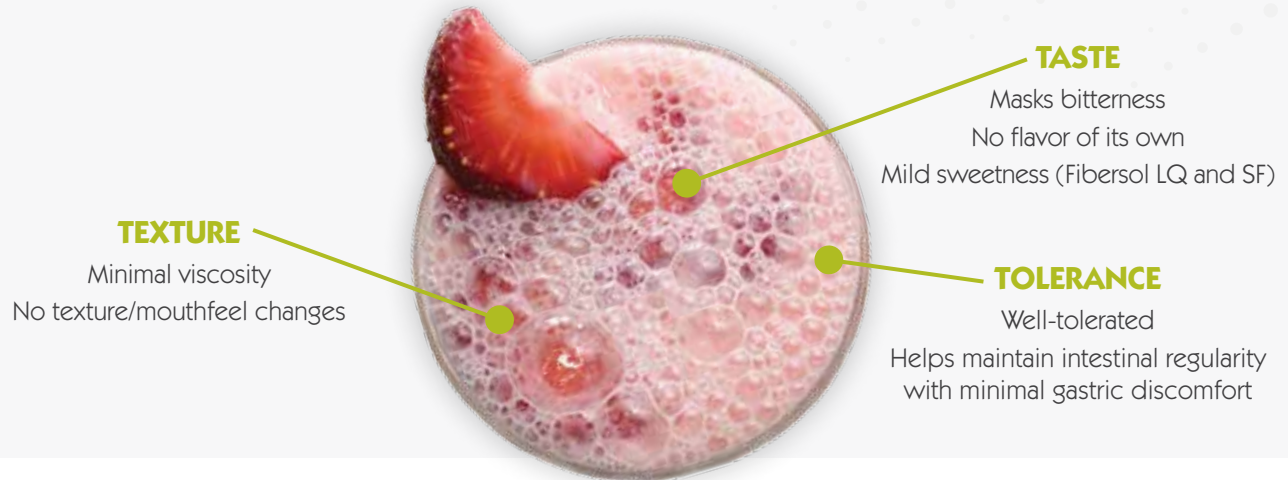
**consumers can achieve a Total Dietary Fiber = 30 grams**

# THE FIBER ADVANTAGE

## Meet Fibersol®

Fibersol offers a full line of low-viscosity soluble dietary fiber ingredients made from cornstarch and backed by a strong body of clinical evidence. Additionally, because Fibersol is low in viscosity, clear in solution, highly soluble and adds no flavor of its own, it can be used in a wide range of foods and beverages without impacting taste or texture.

Fibersol meets formulation challenges—the three T’s of taste, texture, and tolerance—with these uniquely favorable aspects.



|                     | Taste                 | Texture          | Tolerance      | Sugar Reduction | Sweetness Compared to Sucrose | Gluten-Free | Clean Label | Non-GMO Available |
|---------------------|-----------------------|------------------|----------------|-----------------|-------------------------------|-------------|-------------|-------------------|
| <b>POWDER</b>       |                       |                  |                |                 |                               |             |             |                   |
| <b>Fibersol 2</b>   | No flavor             | No added texture | Well tolerated | ●               | Low, no sweetness 10%         | ●           | ●           | ●                 |
| <b>Fibersol DLQ</b> | Slightly sweet, bland | No added texture | Well tolerated | ●               | Moderate 30%                  | ●           | ●           |                   |
| <b>LIQUID</b>       |                       |                  |                |                 |                               |             |             |                   |
| <b>Fibersol 2L</b>  | No flavor             | No added texture | Well tolerated | ●               | Low, no sweetness <10%        | ●           | ●           | ●                 |
| <b>Fibersol LQ</b>  | Slightly sweet, bland | No added texture | Well tolerated | ●               | Moderate 30%                  | ●           | ●           |                   |
| <b>Fibersol SF</b>  | Slightly sweet, bland | No added texture | Well tolerated | ●               | Moderate 33%                  | ●           | ●           |                   |
| <b>AGGLOMERATED</b> |                       |                  |                |                 |                               |             |             |                   |
| <b>Fibersol AG</b>  | No flavor             | No added texture | Well tolerated | ●               | Low, no sweetness 10%         | ●           | ●           | ●                 |

Nutritional sheets are available upon request.

The content of this brochure should not be deemed to be a final product label advice or recommendation. Our customer is and stays at any time responsible for ensuring that any claims made on their labels are consistent with their final product formulation and all relevant laws and regulations.

**ADM / Matsutani LLC**

# HOW THE BODY BENEFITS FROM FIBERSOL\*

## WEIGHT MANAGEMENT + SATIETY

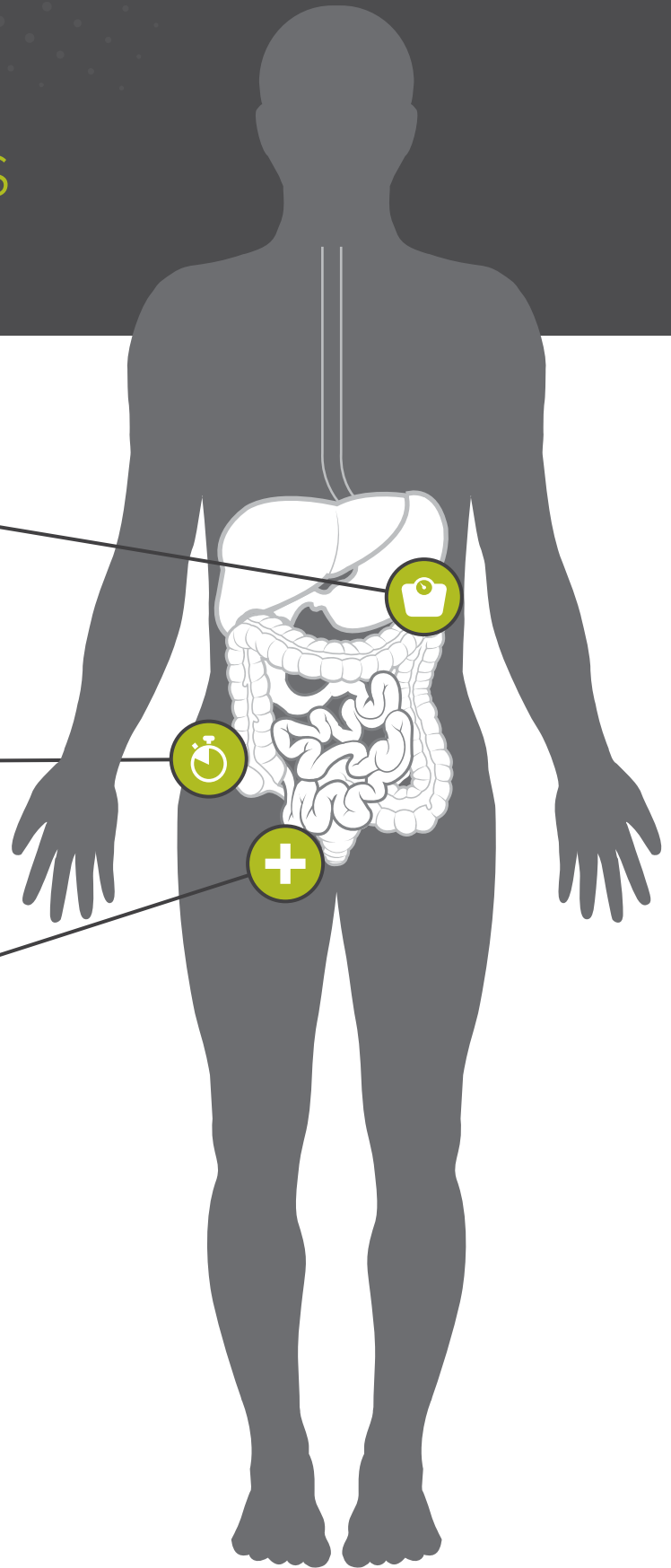
- increases hormones that signal feeling of fullness
- delays post-meal hunger

## PHYSIOLOGICAL FUNCTIONS

- glycemic response management
- provides energy-yielding metabolites
- promotes regularity

## COLON HEALTH

- improves intestinal movement
- slowly fermented in the colon







## FORMULATION BENEFITS

Fibersol is a **highly concentrated form of dietary fiber** that has **excellent water solubility** and forms a **clear solution**. Fibersol is also **heat-, acid-, shear- and freeze/thaw-stable**, and it maintains its fiber content under those conditions, thus allowing for **ultimate formulation and food-processing versatility**.

Enhanced positive taste and texture attributes are reported for Fibersol, including **improved mouthfeel in low- or no-sugar products** such as beverages, but it contributes no flavor of its own. **Fibersol has been found to balance the flavor profile and improve acceptability of proteins, zero-calorie sweeteners and other ingredients that possess harsh bitter notes.**



#### HIGHLY SOLUBLE

Fibersol does not crystallize even in high solids and makes clear solutions.



#### EXCELLENT BAR BINDER

Fibersol offers strong binding properties with minimal addition of sugars.



#### COLOR STABILITY

Low sugar content and resistance to hydrolysis make Fibersol resistant to reactions that negatively impact color.



#### EXCELLENT DISPERSIBILITY

Fibersol provides excellent dispersibility for easy incorporation, and is available in agglomerated form for dry mixes intended to be hand-stirred or for specialized process conditions.



#### SUGAR-LIKE FUNCTIONALITY

Fibersol allows sugar replacement with fewer calories and low glycemic response.



# FIBERSOL'S FUNCTIONAL PROPERTIES

## VISCOSITY

Consistent and extremely low viscosity allows **high use without direct impact** on sensory characteristics.



## FREEZE/THAW STABILITY

Lower freezing point depression than that of sugar makes it easy to formulate a product with **greater frozen stability and less ice crystal formation**.



## POWDER STABILITY

Consistently **free-flowing powder product** makes handling easier by:

- Increasing dry mix shelf life

- Helping to reduce the use of anti-caking agents



## PROCESS STABILITY

Fibersol retains fiber content under acid, temperature or shear, **even during extreme processing conditions**.



## COMPANY PROFILE

# ADM / MATSUTANI LLC

The joint venture between Archer Daniels Midland Company, Matsutani Chemical Industry Co., Ltd., and Matsutani America, Inc., which officially formed May 1, 2006, supports the worldwide sales and marketing of Fibersol, a full line of soluble dietary fiber food ingredients used in a variety of food and beverage applications as well as in dietary supplements. This unique collaboration results in an integrated, competitive food ingredient company whose core strength is working as a development partner with innovative food manufacturers.

Invented by Japan's Matsutani Chemical Industry Co., Ltd., Fibersol-2 soluble dietary fiber has been primarily produced at ADM's Clinton, Iowa, facility since 1999. Additional products including Fibersol-2L, Fibersol AG, and Fibersol-LQ have since been added to the product line.

The joint venture is a global selling and marketing partnership that combines strong technical and scientific expertise with a vast global production and transportation network, resulting in a quality food ingredient backed by attentive, reliable service and supply.

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The logo features the word "Fibersol" in a bold, white, sans-serif font. Above the letter "i" is a vertical stack of three dots. A registered trademark symbol (®) is positioned to the upper right of the "l".

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