



SAVOURY
SOLUTIONS

Tomato Salsa + Fiber

**AUTHENTIC TOMATO
SALSA**

**MADE WITH PREBIOTIC
SOLUBLE PEA FIBER**

**3g FIBER
PER SERVING**

Only for reference, a real product could be seen different

**NUTRIOSE**[®]
soluble fiber

**ROQUETTE**
Offering the best of nature[™]



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NUTRIOSE® soluble pea fiber KEY FACTS

- Plant-based soluble dietary fiber from the yellow pea
- High digestive tolerance
- Clinical studies suggest benefits on digestive health¹, blood glucose management² and sustained energy release³
- Non-GMO and gluten-free
- Kosher & Halal certified

TOMATO SALSA + FIBER (Detailed recipe: GSAVSAU002)

Ingredients: Tomato, onion, tomato paste, **NUTRIOSE® PEA 06 soluble pea fiber**, green bell pepper, lemon juice, jalapeno peppers, vinegar, sugar, salt, garlic, cilantro leaves, onion powder.

NUTRIOSE® PEA 06 KEY INGREDIENT FOR TOMATO SALSA

Nutritional	<ul style="list-style-type: none"> • 85% fiber on D.S. • Calorie value: 2 kcal/g (USA) • Low Glycemic Response (GR: 25)⁴ • Prebiotic⁵
Functional	<ul style="list-style-type: none"> • Easy-to-use: Quick dispersion and good solubility in acidic condition • Good shelf life & process stability
Sensory	<ul style="list-style-type: none"> • Neutral taste

NUTRITION FACTS

SERVING SIZE	33g
Amount per serving	
CALORIES	20
Calories from fat 0	
% Daily value	
Total fat 0g	0%
Saturated fat 0g	0%
Trans fat 0g	
Cholesterol 0mg	0%
Sodium 190 mg	8%
Total carbohydrate 6g	2%
Dietary fiber 3g	12%
Sugars 2g	
Sugar alcohol 0g	
Protein 0g	
Vitamin A 0%	Vitamin C 10%
Calcium 0%	Iron 2%

POTENTIAL CLAIMS* for Tomato Salsa + fiber (US)

- 0mg cholesterol per serving
- 0g trans-fat per serving
- Good source of fiber

* Information based on USA regulations. Subject to applicable local laws and regulations.

¹ Lefranc-Millot et al., J Int Med Res; Hobden et al., PLoS One, 2013; Guérin-Deremaux et al., Vitafoods Europe, 2018

² Guérin-Deremaux et al., Int Dietary Fibre Conference; Guérin-Deremaux et al., Vitafoods Europe, 2018

³ Nazare et al., J Am Coll Nutr, 2011; Guérin-Deremaux et al., Int Dietary Fibre Conference; Guérin-Deremaux et al., Vitafoods Europe, 2018

⁴ Lefranc-Millot C. et al., Glycemic and insulinemic response of NUTRIOSE® in healthy volunteers of different countries, 22nd European Congress on Obesity, Prague, Czech Republic, 6-9th 2015.

⁵ Lefranc-Millot C., Guérin-Deremaux L., Wils D., Neut C., Miller Le, Saniez Degrave MH, Impact of a resistant dextrin on intestinal ecology: How altering the digestive ecosystem with NUTRIOSE®, a soluble fiber with prebiotic properties, may be beneficial for health. The Journal of International Medical Research, 2012; 40(1): 211-224.

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