

SAVORY



REFRESHING HIGH-FIBER GAZPACHO



- ☑ HIGH FIBER
- ☑ SUPPORT PREBIOTIC EFFECT
- ☑ DELICIOUS AND PULPY TEXTURE
- ☑ CONVENIENT HEALTHY MEAL

ROASTED RED BELL PEPPER GAZPACHO

SUGGESTED CLAIMS (EU)*

• High fiber

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

Key Ingredient Facts

NUTRIOSE® soluble fiber

Easily reach your nutritional goals thanks to the only sugars-free fiber with proven health benefits.

- Soluble dietary fiber from corn or wheat
- Clinically proven benefits for digestive health and blood glucose management
- Clinically proven prebiotic effect
- Outstanding digestive tolerance (up to 45g/day)
- Easy to use every day
- Calorie value: 2 kcal/g
- Ingredient status
- Sugars-free
- Non-GMO, kosher and halal and low fodmap certified



MONASH
UNIVERSITY
LOW FODMAP
CERTIFIED™

Key Benefits for Roasted Red Bell Pepper Gazpacho

NUTRIOSE® FM 06 soluble fiber

NUTRITIONAL	<ul style="list-style-type: none"> • High fiber content • Clinically proven benefits for digestive health and prebiotic effect.¹
FUNCTIONAL	<ul style="list-style-type: none"> • High stability to heat treatment and acid conditions • Easy to use: quick dispersion and dissolution
SENSORY	<ul style="list-style-type: none"> • Neutral taste profile

¹Thirion F et al. Diet Supplementation with NUTRIOSE, a Resistant Dextrin, Increases the Abundance of Parabacteroides distansoni in the Human Gut. Mol Nutr Food Res. 2022 Jun;66(11):e2101091. doi: 10.1002/mnfr.202101091. Epub 2022 Apr 4. PMID: 35312171

Lefranc-Millot C., Guerin-Deremaux L., Wils D., Neut C., Miller Le, Saniez De-grave 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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Detailed recipe: LSAVSOU013

NUTRITION FACTS (indicative values)

Refreshing high-fiber gazpacho

Per 100g (serving size: 150g)

Energy	63kcal
Fat	2.8g
Of which saturates	0.5g
Carbohydrate	5.3g
Fiber	5.0g
Protein	1.1g
Salt	0.8g

Ingredients:

Pepper, tomato coulis, water, **NUTRIOSE® FM 06 soluble corn fiber**, sherry vinegar, olive oil, breadcrumbs, salt, basil, cumin powder, smoked paprika, espelette hot powder.

Contains: celery and derivatives.



Nutritional and Technological
Food Solutions

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