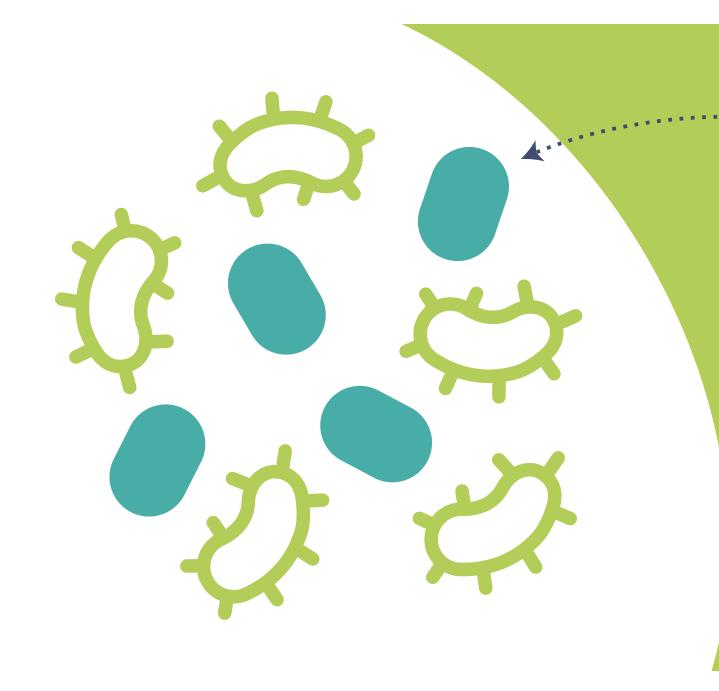
## PREBIOTICS & FIBER



## What are prebiotics?

Prebiotics are food for the good/beneficial bacteria of your gut that will then provide you health benefits.

In more technical words, it's a substrate that is selectively utilized by host microorganisms conferring a health benefit (ISAPP Definition)

> Most prebiotics are dietary fibers but not all dietary fibers are prebiotics.

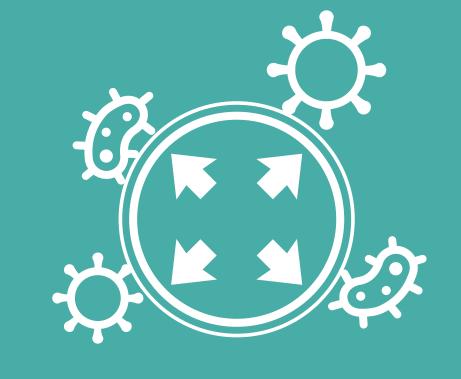
## Consumers' perception of prebiotics



consumers worldwide have heard about prebiotics<sup>1</sup>



of them associate it with the improvement of gut health1



70% of them associate it with the improvement of immunity<sup>1</sup>

Innovations with a prebiotic claim:

(CAGR Sept 2018-Sept 2023, global, food and beverages with a prebiotic claim)

1. FMCG Gurus, 2022. 2. Innova, 2023.

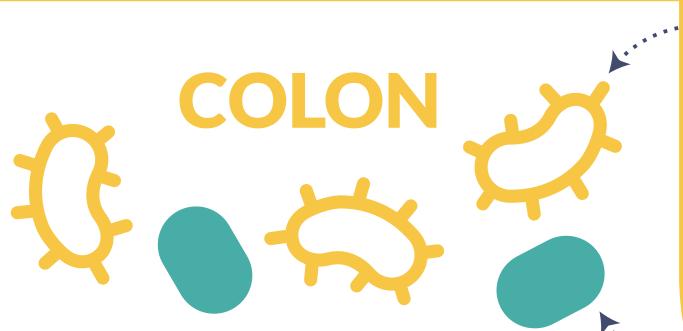
## How prebiotics work



Because of their structure, prebiotics are not digested in the small intestine...

> ...but completely or partially fermented in the colon by our beneficial bacteria.

This fermentation is called colonic fermentation.



Prebiotics (such as NUTRIOSE®) feed our beneficial bacteria and promote their growth.



**Prebiotics** 



When they are fed, the good bacteria will be able to produce beneficial molecules, such as:

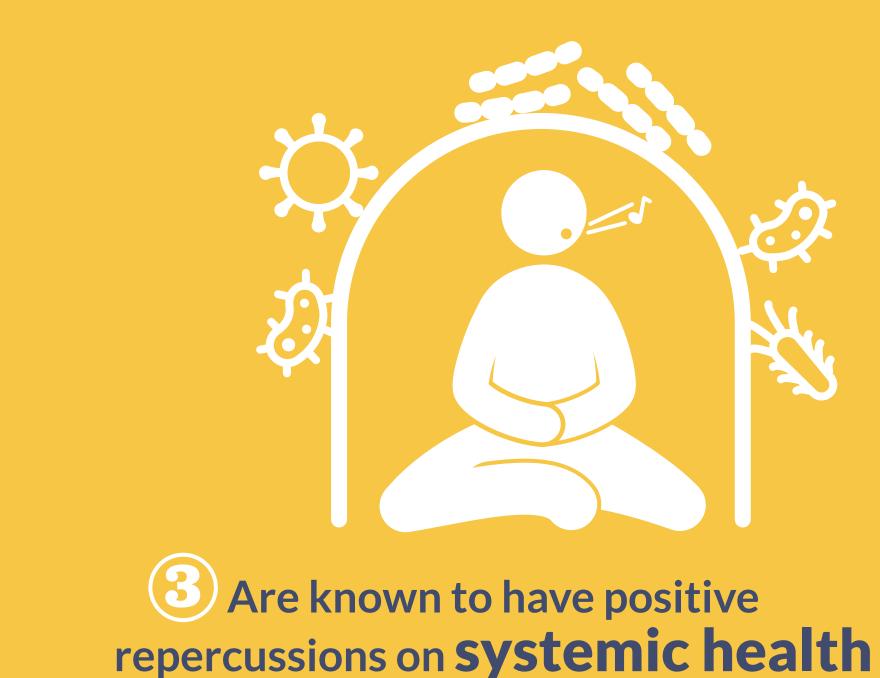


Short chain fatty acids have well-known health benefits, such as:

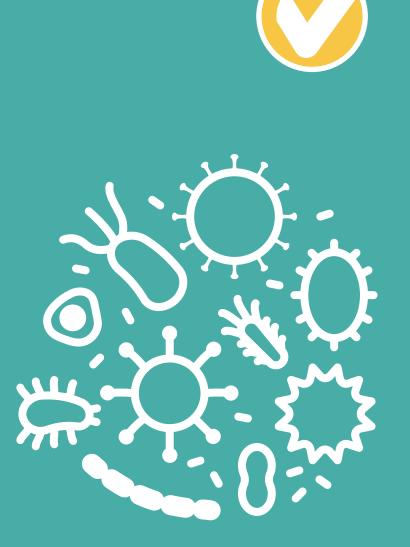


Help prolong energy supply to body functions









**NUTRIOSE®** positively modulates the gut microbiota composition from 8g/day\* by the production of short chain fatty acids <sup>3</sup> with an excellent digestive tolerance.



**NUTRIOSE®** has a prebiotic effect backed up by more than 5 clinical studies and 20+ years of scientific evidence.





beneficial impact beyond the gut such as on blood glucose management<sup>4</sup>, satiety<sup>5</sup> and sustained energy release.6 These positive effects in the gut may explain the systemic

effect of NUTRIOSE®.

**NUTRIOSE®** 

has demonstrated

- \* After consumption during 2 weeks.
- 3. Guérin-deremaux et al. (2019), (poster); Hobden et al., 2013, Barber et al (2022); Lefranc-millot et al. (2012); Thirion et al (2022).
- 4. Hobden et al. (2021); Lefranc-Millot et al. (2018), poster. 5. Hobden et al. (2021); Guérin-Deremaux et al. (2011).
- 6. Nazare et al. (2011).

