



NUTRIOSE® - RANGE OF SOLUBLE FIBER BY ROQUETTE

NUTRIOSE®, THE SOLUBLE FIBER OF NATURAL ORIGIN

NUTRIOSE® is a range of plant-based soluble fiber, derived from non-GMO wheat, corn or pea, with a neutral taste to preserve the original taste of your products, an outstanding clinically proven digestive tolerance and excellent process stability (pH, temperature change).

Today's sophisticated consumers seek optimum nutrition in their food and beverages without having to sacrifice on taste and convenience. Either you are looking to reduce sugars in your formulation or enriching it with fibers or looking for specific health benefits, the NUTRIOSE® range of soluble fibers helps you meet all these demands.

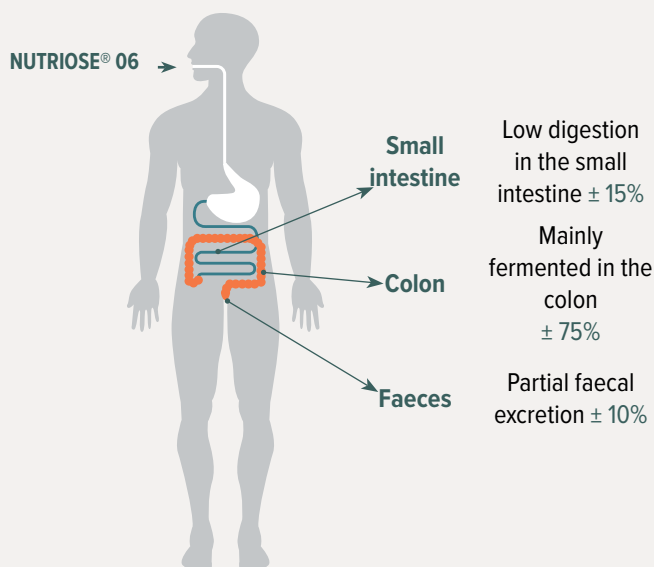
A safe, stable, low caloric non-viscous soluble fiber, NUTRIOSE® is easy to use and is a key to innovation that can be used in virtually any process conditions.

AN OUTSTANDING CLINICALLY PROVEN DIGESTIVE TOLERANCE AND DEMONSTRATED HEALTH BENEFITS

Some fibers are rapidly fermented and may cause digestive discomfort such as bloating, flatulence or even diarrhea. Instead, NUTRIOSE® has a proven digestive tolerance up to 45g/day.



THE METABOLIC FATE OF NUTRIOSE®



Upon consumption, NUTRIOSE®06 is digested in small intestine ($\pm 15\%$), while rest passes to colon ($\pm 75\%$), where it is slowly and progressively fermented. Its low digestibility in the small intestine and its beneficial activity in the gut tract explains the demonstrated beneficial impacts on gut health, blood glucose management, sustained energy release, satiety and weight management.

Product Information

- Labeling: Soluble fiber (resistant dextrin)*
- Non-GMO



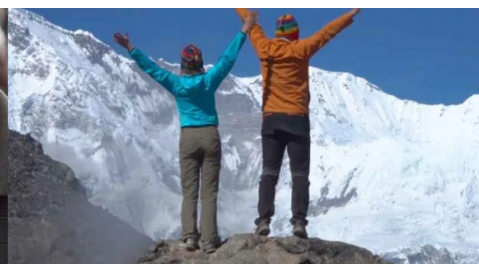
MONASH UNIVERSITY
LOW FODMAP
CERTIFIED™

* Subjected to local laws and regulations

** Applicable to only certain grades of NUTRIOSE®

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FROM NUTRITIONAL TO HEALTH BENEFITS



✓ Sugar reduction

✓ Fiber enrichment

✓ Blood glucose management

✓ Gut health

✓ Sustained energy release¹

✓ Satiety and weight management²

¹ Metabolic energy to feed the body functions

² NUTRIOSE® as a contributing factor to sugar reduction, caloric value reduction and thus contributing to overall daily caloric intake management

NUTRIOSE® RANGE

	NUTRIOSE® 06	NUTRIOSE® 10	NUTRIOSE® FM HF2	NUTRIOSE® FM 15S
Raw material origin (Non-GMO)	Pea/Corn/Wheat	Corn/Wheat	Corn	Corn
State	Powder/Liquid*	Powder	Powder	Powder
Fiber Content (average % on D.S)	85%	70%	90%	92%
Sugar Content (average % on D.S)	Sugar-free	10%	6%	6%
Best Suited for (not limited to)	Health Benefits, Fiber Enrichment, Sugar Reduction	Sugar Reduction	Fiber Enrichment	Health Benefits, Fiber Enrichment
Applications	Bakery & Snacks, Beverages, Confectionery, Dairy Specialized Nutrition**	Bakery & Snacks, Confectionery, Savory	Bakery & Snacks, Beverages, Confectionery, Dairy, Specialized Nutrition**	Bakery & Snacks, Beverages, Confectionery, Dairy Specialized Nutrition**

D.S: dry substance

* Available in selected countries

** Specialized Nutrition (Clinical & Elderly Nutrition, Maternal nutrition, Sports Nutrition, Weight management)

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Nutritional and Technological

Food Solutions

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