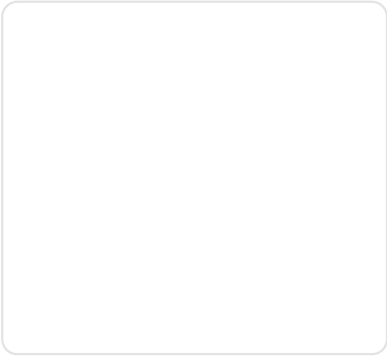




PRODUCT PROFILE

NUTRIOSE® FM 06 | Soluble Fiber

Sugar-Free Soluble Fiber

Product Name	NUTRIOSE® FM 06
Generic Name	Sugar-free Soluble Fibers
Physico-chemical properties	
Ingredient Raw material	Corn
Dry Substance	95 %
Main component	~85% Fiber
Others component	<0.5% Mono+Disaccharides
Calories	2.1 Kcal/g
Solubility	60 g/100g
Morphology	
Powder density	400 g/l
Compressed tablet	

Powder Tabletability	
Tablet Texture type	Sugar Management
Taste - Cooling Effect (From 0 none to 5 high)	0
Taste - Sweetness (Score on 10 with sucrose = 10)	0
Chewy sweet & marshmallow	
Type	Sugar Management
Recommended dosage	8 % of the recipe
Wine gum & jelly	
Texture Type	Sugar Management
Recommended dosage	15 %
Chewing-gum	
Usage	As Bulk in combination
Taste - Cooling Effect (From 0 none to 5 high)	0
Taste - Sweetness (Score on 10 with sucrose = 10)	0
Hard Boiled Candy	
Taste - Sweetness (Score on 10 with sucrose = 10)	0
CONFECTIONERY Chocolate	
Recommended dosage	15 %
SPECIALIZED NUTRITION RTD	
Usage	Fiber
Recommended dosage	5
Solubility @ Neutral pH (From 1 low to 5 high)	5
Solubility @ Acid pH (From 1 low to 5 high)	5
Stability to heat treatment (From 1 low to 5 high)	5
Viscosity (From 1 low to 5 high)	1
Overall Aroma + Top Note	Neutral
Taste - Sweetness (Score on 10 with sucrose = 10)	0
SPECIALIZED NUTRITION Powder Mix	
Usage	Fiber
Recommended dosage	10
Wettability (From 1 low to 5 high)	5
Viscosity (From 1 low to 5 high)	1
Powder Flowability (From 1 low to 5 high)	4
Taste - Sweetness (Score on 10 with sucrose = 10)	0
SPECIALIZED NUTRITION Bars	
Bars - usage	Fiber

Bars - Taste - Sweetness (Score on 10 with sucrose = 10)	0
Bars - Texture - Elasticity (From 1 low to 5 high)	5
Bars - Texture Stability over shelflife (From 1 low to 5 high)	1