



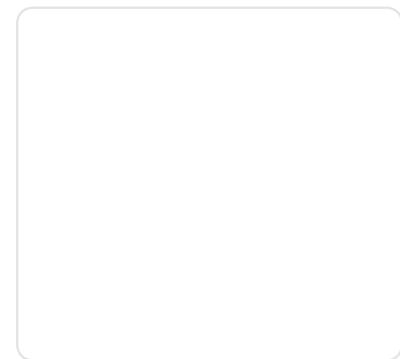
## PRODUCT PROFILE

# NUTRIOSE® FM 06 | Soluble Fiber

Sugar-Free Soluble Fiber

|                                    |                           |
|------------------------------------|---------------------------|
| <b>Product Name</b>                | <b>NUTRIOSE® FM 06</b>    |
| Generic Name                       | Sugar-free Soluble Fibers |
| <b>Physico-chemical properties</b> |                           |
| 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                      |
| <b>Chewy sweet &amp; marshmallow</b>               |                        |
| Type   | Sugar Management       |
| Recommended dosage                                 | 8 % of the recipe      |
| <b>Wine gum &amp; jelly</b>                        |                        |
| Texture Type                                       | Sugar Management       |
| Recommended dosage                                 | 15 %                   |
| <b>Chewing-gum</b>                                 |                        |
| Usage  | As Bulk in combination |
| Taste - Cooling Effect (From 0 none to 5 high)     | 0                      |
| Taste - Sweetness (Score on 10 with sucrose = 10)  | 0                      |
| <b>Hard Boiled Candy</b>                           |                        |
| Taste - Sweetness (Score on 10 with sucrose = 10)  | 0                      |
| <b>CONFECTIONERY Chocolate</b>                     |                        |
| Recommended dosage                                 | 15 %                   |
| <b>SPECIALIZED NUTRITION RTD</b>                   |                        |
| 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                      |
| <b>SPECIALIZED NUTRITION Powder Mix</b>            |                        |
| 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                      |
| <b>SPECIALIZED NUTRITION Bars</b>                  |                        |
| 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 |



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