

## ADM/Matsutani LLC

### Fibersol...it's the fiber you want for your dairy applications

Fibersol®'s line of fiber ingredients allows manufacturers to develop dairy products for health-conscious consumers that gives them all the dietary fiber they need without sacrificing the taste, aroma and texture they want. And with the other functional benefits such as replacing calories from sugar and fat, along with providing an increased feeling of satiety, you can have it all with Fibersol.

### Supports Digestive Health

Fibersol, the premier slow fermentation soluble dietary fiber, has been shown in clinical studies to help support intestinal health. When formulating products for digestive health, it is critical to meet a consumer's need for a great tasting product while using ingredients that are easy to use and well tolerated. Fibersol is tasteless, improves body/texture, offers masking properties while it provides the benefits of a good fiber with superior digestive tolerance. It is also highly soluble, provides a clear and transparent solution, acid and heat stability, very low viscosity, is water binding and has very low hygroscopicity.

### Compatible with All Dairy Products Plus...

Fibersol, a digestion resistant maltodextrin (90+% water soluble dietary fiber), is compatible with all dairy product applications. This includes fluid, cultured, frozen, and fermented dairy foods such as: fortified milks, flavored milks, yogurt beverages, smoothies, coffee whiteners, whipped toppings, yogurts, pro-biotic products, sour cream, dips, dressings, cottage cheese, frozen desserts, no sugar added (NSA) frozen desserts, true sugar free frozen desserts, low/reduced fat ice creams, gelato, sorbet, water ices, full, low, no fat frozen yogurts, novelties, other frozen dairy confections and natural and processed cheeses.

Fibersol is stable under all processing and packaging conditions and will maintain fiber content during culturing and fer-



menting. Fibersol adds no viscosity, color, or flavor to foods to which it is added. Fibersol can replace stabilizers in ice cream, produce better yields of dairy foods as well as significantly improve the flavor by influencing taste (i.e., mouthfeel). This includes dairy foods which may be sweetened with a variety of high intensity sweeteners, making these sweeteners truly more "sugarlike." Fibersol also improves the flavor of low solids dairy foods, classic acidic products and dairy foods to which other flavors may be added.

### Weight Management

The many functional benefits of Fibersol, such as reducing calories and sugar as well as providing an important impact on satiety, can make it ideal for weight management products. Fibersol contains concentrated soluble dietary fiber, which can help consumers feel fuller longer. It can replace higher calorie and sugar ingredients like nutritive sweeteners, improving the overall nutritional profile. The soluble fiber in



Fibersol can also help attenuate the spike in blood glucose after a meal, contributing to satiety.

Whether you are developing a new dairy product or want to make an existing product healthier, visit [www.fibersol.com](http://www.fibersol.com) and find out why Fibersol is the fiber you want in your dairy products.

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