

delightfully unexpected

Start using Fibersol®-2 digestion resistant maltodextrin in your dairy products and consumers will start looking at fiber in a whole new way! Not only does Fibersol®-2 add no taste, aroma, or viscosity of its own, but it can also be used to replace fats and sugars while adding dietary fiber to novel ice creams, sorbets or other frozen dairy desserts. So now your consumers can have the sugar-free, no sugar added and no fat ice cream and frozen desserts they want, while still giving them the great taste they expect.

Fibersol®-2 digestion resistant maltodextrin is the fiber you want for good-for-you dairy products that are, well, just plain good!

Fibersol®-2...it's the fiber you want for your dairy applications

Archer Daniels Midland Company announced the formation of a joint venture between ADM, Matsutani Chemical Industry Co., Ltd., and Matsutani America, Inc. on May 1, 2006. This joint venture was formed to support the worldwide sales and marketing of the food ingredient Fibersol-2, a soluble dietary fiber.

Fibersol-2 is a digestion resistant maltodextrin that can be used in a variety of food and beverage applications as well as dietary supplements. Invented by Japan's Matsutani Chemical Industry Co., Ltd., Fibersol-2 has been exclusively produced at ADM's Clinton, Iowa, facility since 1999.

The joint venture combines Matsutani's strong technical and scientific expertise with ADM's vast production facilities and transportation network, resulting in a quality food ingredient that is backed by highly consistent service and a readily available supply.

Supports Digestive Health

Fibersol-2, 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 consumers' need for a great tasting product while using ingredients that are easy to use and well tolerated. Fibersol-2 is tasteless, improves body/texture and 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.

Applications include: dairy products, beverages, processed foods, baked goods, dietetic foods and supplements.



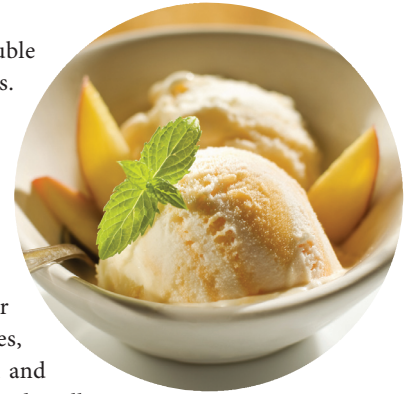
Fibersol®-2
it's the fiber you want

ADM/Matsutani LLC

Compatible with All Dairy Products

Fibersol-2, 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-2 is stable under all processing and packaging conditions. Fibersol-2 adds no viscosity, color, or flavor to foods to which it is added.



Improves Flavor, Mouthfeel and Sweetness in Dairy Products

Fibersol-2 can significantly improve the flavor of dairy foods 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-2 also improves the flavor of low solids dairy foods, classical acidic products and dairy foods to which other flavors may be added.

Check out the new www.fibersol2.com

Whether you are developing a new dairy product or want to make an existing product healthier, go to the new www.fibersol2.com site and find out why Fibersol-2 is the fiber you want in your dairy products.

P: 217.451.4377

www.fibersol2.com

ADM / Matsutani LLC