

# FULL potential

Are your dairy products reaching their FULL potential? Recent studies demonstrate that foods formulated with Fibersol<sup>®</sup>-2 digestion resistant maltodextrin can provide an increased feeling of satiety so consumers felt fuller for a longer period of time. Fibersol<sup>®</sup>-2 can also be used to replace calories from sugar and fat while increasing the fiber content to create ice cream and sorbet type products under the appropriate labeling standard without adding any taste, aroma or unwanted viscosity of its own. Fibersol<sup>®</sup>-2 digestion resistant maltodextrin is the fiber you want so your consumers and your dairy products can reach their FULL potential!

## Fibersol<sup>®</sup>-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 digestion resistant maltodextrin a soluble corn fiber 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, promotes moisture retention and has very low hygroscopicity.

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



satiety  
lower calorie

Only 1.6  
Calories  
per gram!

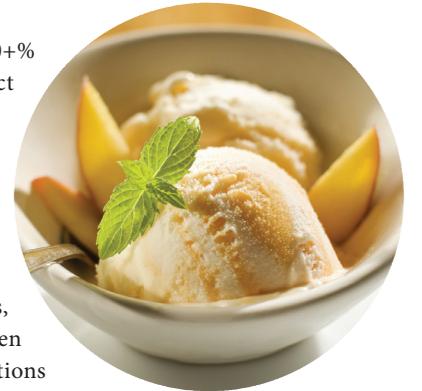
sugar-free  
digestive health

soluble  
low glycemic response  
clean taste

## ADM/Matsutani LLC

### Compatible with All Dairy Products

Fibersol-2, a digestion resistant maltodextrin a soluble corn fiber (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](http://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](http://www.fibersol2.com) site and find out why Fibersol-2 is the fiber you want in your dairy products.

# Fibersol<sup>®</sup>-2

*it's the fiber you want*

Go to [www.fibersol2.com](http://www.fibersol2.com) for details on our dairy prototypes and more information on all the benefits of formulating with Fibersol-2!

