



  
**Fibersol-2<sup>®</sup>**

*...it's the fiber you want for  
baking and snack applications*

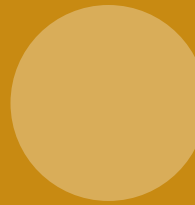


*...it's the fiber you want*

Fibersol®-2 is multifunctional and can be used in countless applications, so it's perfect for formulators as well as consumers. It can be incorporated into all types of beverages, processed foods, cultured dairy products, frozen dairy desserts, confections and dietary supplements in every form just to name a few.

In addition to rapid dispersion, this fiber is clear or transparent in solution, highly soluble and stable under virtually all conditions. Fibersol-2 digestion resistant maltodextrin is also a very low viscosity, low hygroscopicity and bland fiber source with water-binding and body- and texture-improving characteristics.

**Fibersol-2**



*who knew fiber could be soft and smooth?*



*Use Fibersol-2 digestion resistant maltodextrin to formulate with an increased level of fiber in your baking and snack products and consumers will start looking at fiber in a whole new way!*



Fibersol-2's low viscosity, minimal water absorption and no inherent flavor allows you to invisibly top off the fiber level of your baking and snack products without affecting your formula and taste the way traditional fibers would. Fibersol-2 is the fiber you want to increase the fiber content of your good-for-you baking and snack products while making sure that they are still, well, just plain good!



*...it's the fiber you want*

**Compatible with All Bakery Products**

- Minimum formulation & process adjustment
- Increase total soluble fiber
- Heat stable
- No added flavor, taste
- Color Neutral
- Adds no viscosity

**Fiber Claim\***

- 2.8g of Fibersol-2 (2.5g fiber) / serving "Good source of fiber"
- 5.6g of Fibersol-2 (5.0g fiber) / serving "Excellent source of fiber"

**Fibersol-2 has been shown to have the following beneficial effects:**

- Reduce bitter notes in whole wheat products (masking effect)
- Reduce undesirable flavors of vitamins
- Reduce the strong and bitter tastes from emulsifiers
- Add moisture and softness (moisture retention)

\*Additional qualifications apply; must meet minimum claim requirements

*give consumers  
the fiber they want  
and the taste  
they expect!*



# applications

## Breads

- White pan bread
- Dinner roll
- Hard roll
- Hamburger/Hot dog bun
- Bagel

## Cakes

- Sponge cake
- Pound cake
- Muffin
- Donut

## Pastries

- Danish
- Croissant
- Pie

## Others

- Brownie
- Scone
- Cookie
- Cracker
- Pancake
- Energy/cereal bar
- Whole wheat products

*good-for-you baking and snack products that are just plain good!*



