



Fibersol-2[®]

...it's the fiber you want for beverage 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 clean and clear?



Use Fibersol-2 digestion resistant maltodextrin in your beverage products and consumers will start looking at fiber in a whole new way!

Compatible with All Beverage Products

- Acid stable
- Heat, retort stable
- No added flavor, taste
- Transparent solution
- 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:

- Masks out metallic taste of calcium/ iron and restores smooth taste
- Improves scratchy taste and undesirable flavors of vitamins and creates smooth taste
- Improves bitter taste of amino acids
- Improves bitter taste of isoflavones
- Reduces fishy flavors of Omega-3 fatty acids



*Additional qualifications apply; must meet minimum claim requirements

...it's the fiber you want

For Juices

- Masks out acidic notes and gives smooth taste
- Improves mouth-feel and achieve mild/ smooth taste
- Reduce bitterness of citrus flavors (lemon, grapefruit...etc.)

For Coffee/Tea

- Reduce the strong, bitter, and astringent tastes and creates mild/smooth taste
- Add creamier taste on low fat/fat free products (café ole, milk tea...etc.)
- Prevent cream down (cloudiness) of tea

For Protein Drinks

- Reduce the strong and bitter tastes from emulsifiers and/or proteins
- Provide good mouth-feel as a milk-fat replacer

For Soy Beverages

- Masks out undesirable soy flavors

For Intensive Sweeteners (Aspartame, Sucralose, Acesulfame K, Stevia, etc.)

- Improves lingering sweetener after taste
- Improve the overall sweetness profile
- Adds body into low-sugar/calorie beverage products

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



applications

Beverages (all types)

- Fluid
- Dry
- Cultured
- Hot filled
- Aseptic
- Retort
- Pasteurized/refrigerated
- Dairy
- Juice
- Soy formulated
- Smoothies
- Fortified waters
- Sports drinks
- Other beverages

good-for-you beverages that are just plain good!



