

ADM/Matsutani LLC

Fibersol®-2...it's the fiber you want in your next formulation

Fibersol-2, the premier slow fermentation soluble dietary fiber, allows you to develop food and beverage products for the health conscious consumer that gives them all the dietary fiber they need without sacrificing the taste, aroma, and texture they want!

Applications for Fibersol-2 are nearly limitless, including beverages, processed foods, dairy products, baked goods and snacks, confections, dietetic foods and supplements.

Fibersol®-2 is tasteless, improves body/texture and offers masking properties. It is also high soluble, provides a clear and transparent solution, acid and heat stability, very low viscosity, promotes moisture retention and has very low hygroscopicity.



Fibersol®-2 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.

Additionally, Fibersol-2 has been shown to contain fewer calories than maltodextrin. The fiber portion (90% of Fibersol-2) provides only 1.4 kcal/gram.

Invented by Japan's Matsutani Chemical Industry Co., Ltd., Fibersol®-2 has been exclusively produced by ADM since 1999. This 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.

Fibersol-2®

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