



PROMITOR® Soluble Fibre

SUPERIOR DIGESTIVE TOLERANCE IN HIGH-FIBRE AND SUGAR-REDUCED PRODUCTS

A growing awareness of the many health benefits fibre can offer has prompted consumers to become more conscious of food and beverage products that contain fibre. In fact, globally, 53% of consumers say they want more fibre in their diet.¹

Despite the desire to consume more, consumers worldwide are not getting enough fibre in their diets. Most individuals fall considerably short of the various country guidelines which range between 25 to 38 grams per day^{2,3}. Reportedly, this is largely due to a lack of products with fibre.¹

¹Qualtrics, 2015: 10Qualtrics, 2015: Consumer Fibre Attitudes and Usage research
²Institute of Medicine, Food and Nutrition Board. Dietary Reference Intakes: Energy, Carbohydrates, Fibre, Fat, Fatty Acids, Cholesterol, Protein and Amino Acids. Washington, DC: National Academies Press, 2002/2005.
³Gray J. Dietary Fibre. Definition, Analysis, Physiology and Health. ILSI Europe Dietary Fibre Concise Monograph Series. 2006. http://www.ilsa.org.ar/biblioteca/ILSI_Europa_Monografias/DietaryFibre%5B1%5D.pdf



PROMITOR® Soluble Fibre makes it easy to meet consumer demands for more fibre. Thanks to its superior digestive tolerance, clean taste, consumer-friendly labelling and ease of use, PROMITOR® is the ideal ingredient for fibre enrichment and/or sugar and fat reduction.

BENEFITS

PROMITOR® Soluble Fibre:

- Has superior digestive tolerance. In fact, PROMITOR® has more than two times the digestive tolerance of insulin.^{4,5}
- Depending on the country, enables manufacturers to make a variety of fibre content claims and health benefit claims including low glycaemic response,⁶ digestive health claim (prebiotic benefits) and bone health claims (increased calcium absorption and bone mineralisation).^{7,8}
- Has a neutral colour and clean taste. Its solubility enables manufacturers to significantly boost fibre in a broad range of applications without compromising taste and texture.
- Helps reduce calories, maintaining texture and mouthfeel in reduced-sugar/fat products.
- Has exceptional process and shelf stability, even in low pH conditions. Hence there is no need to overdose for loss of fibre, resulting in an attractive cost in use.

PRODUCTS

PROMITOR® Soluble Fibre is a versatile fibre that imparts little to no colour or off flavour and provides fibre enrichment and/or sugar and calorie reduction. Promitor is available in liquid and powder to facilitate product development in a wide variety of food and beverage applications.

APPLICATIONS

PROMITOR® Soluble Fibre is easily incorporated into a broad range of applications, including beverages, yoghurt, bars, cereal, meal replacements, ice cream, bakery, dressings and sauces.

⁴ H.A. Grabitske, J.L. Slavin, "Gastrointestinal Effects of Low-Digestible Carbohydrates", Crit Rev Food Sci Nutr 2009, 49:327-360. ⁵ G. Carabin, W.G. Flamm, "Evaluation of Safety of Insulin and Oligofructose as Dietary Fibre", z Regul Toxicol Pharmacol 1999, 30:268-282. ⁶ B. Housez, M. Cazaubiel, C. Vergara, J.M. Bard, A. Adam, A. Einerhand, P. Samuel, "Evaluation of Digestive Tolerance of a Soluble Corn Fibre", J Hum Nutr Diet 2012, 25:488-496. ⁷ Kendall C, Esfhani A, Hoffman A, et al. Effect of novel maize-based dietary fibres on postprandial glycaemia and insulinaemia. J Am Coll Nutr. 2008;27:711-8. ⁸ Whisner CM, Nakatsu CH, Martin BR, et al. Soluble corn fibre modulates calcium absorption by altering colonic microbiota. FASEB J 2013. 27:711-8. ⁹ Weaver CM, Martin BR, Story JA, et al. Novel fibres increase bone calcium content and strength beyond efficiency of large intestine fermentation. J Agri Food Chem. 2010; 58:8952-8957.

This data is provided in good faith for your information. Customers should take their own advice with regard to all legal and regulatory aspects of our food ingredients and their usage for human consumption. Tate & Lyle accepts no responsibility for the validity of the claims set above.

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LABELLING OPTIONS:

PROMITOR® offers a variety of consumer-friendly labelling, with non-GM (IP) versions available. Labelling regulations may vary from one country to another, please consult your own regulatory personnel when determining how to label your finished product.

Possible options include:

- Soluble corn fibre
- Soluble gluco fibre
- Maltodextrin
- Resistant maltodextrin

HANDLING:

Store in cool dry conditions in original packaging

SHELF LIFE:

Liquid 365 days

Dry and Agglomerated: 730 days

		Dry	Liquid	Agglomerated	Identity Preserved	PCR Negative
70		●	●		●	●
85		●	●	●	●	●
90		●				●

PROMITOR® Soluble Fibre is one example of Tate & Lyle's award-winning portfolio of fibre solutions. The portfolio addresses many manufacturer challenges, including clean taste and colour, digestive comfort, health benefit claims, consumer sentiment and cost considerations. Other solutions in the portfolio include PromOat® Beta Glucan and STA-LITE® Polydextrose.

For more information, please visit:

tateandlylefibers.com

ABOUT TATE & LYLE

Tate & Lyle is a global provider of ingredients and solutions to the food, beverage and other industries, with operations in over 30 locations worldwide.

tateandlyle.com