



PROMITOR® Soluble Fiber

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

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

Despite the desire to consume more, consumers worldwide are not getting enough fiber 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 fiber.¹

¹Qualtrics, 2015: Consumer Fibre Attitudes and Usage research

²Institute of Medicine, Food and Nutrition Board. Dietary Reference Intakes: Energy, Carbohydrates, Fiber, 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.itsi.org.ar/biblioteca/ILSI_Europa_Monografias/DietaryFibre%5B1%5D.pdf



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

BENEFITS

PROMITOR® Soluble Fiber:

- Has superior digestive tolerance. In fact, PROMITOR® has more than two times the digestive tolerance of inulin.^{4,5}
- Depending on the country, enables manufacturers to make a variety of fiber content claims and health benefit claims including low glycemic response,⁶ digestive health claim (prebiotic benefits) and bone health claims (increased calcium absorption and bone mineralization).^{7,8}
- Has a neutral color and clean taste. Its solubility enables manufacturers to significantly boost fiber 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 fiber, resulting in an attractive cost in use.

PRODUCTS

PROMITOR® Soluble Fiber is a versatile fiber that imparts little to no color or off flavor and provides fiber 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 Fiber is easily incorporated into a broad range of applications, including beverages, yogurt, bars, cereal, meal replacements, ice cream, bakery, dressings and sauces.

⁴H.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 Inulin and Oligofructose as Dietary Fiber," Regul Toxicol Pharmacol 1999, 30:268-282. ⁶B. Housez, M. Cazaubiel, C. Vergara, J.M. Bard, A. Adam, A. Einerhand, P. Samuel, "Evaluation of Digestive Tolerance of a Soluble Corn Fiber", J Hum Nutr Diet 2012, 25:488-496 ⁷Kendall C, Esfhani A, Hoffman A, et al. Effect of novel maize-based dietary fibers on postprandial glycemia and insulinemia. J Am Coll Nutr. 2008;27:711-8. ⁸Whisner CM, Nakatsu CH, Martin BR, et al. Soluble corn fiber modulates calcium absorption by altering colonic microbiota. FASEB J 2013. 27:711-8. ⁹Weaver CM, Martin BR, Story JA, et al. Novel fibers 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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LABELING OPTIONS:

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

Possible options include:

- Soluble corn fiber
- Soluble gluco fiber
- Maltodextrin
- Resistant maltodextrin

HANDLING:

Store in cool dry conditions in original packaging

SHELF LIFE:

Liquid: 365 days

Dry and Agglomerated: 730 days

promitor [®] Soluble Fiber	Dry	Liquid	Agglomerated	Identity Preserved	PCR Negative
70	●	●		●	●
85	●	●	●	●	●
90	●				●

PROMITOR® Soluble Fiber is one example of Tate & Lyle's award-winning portfolio of fiber solutions. The portfolio addresses many manufacturer challenges, including clean taste and color, 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:

tateandlyle.com/fibre

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