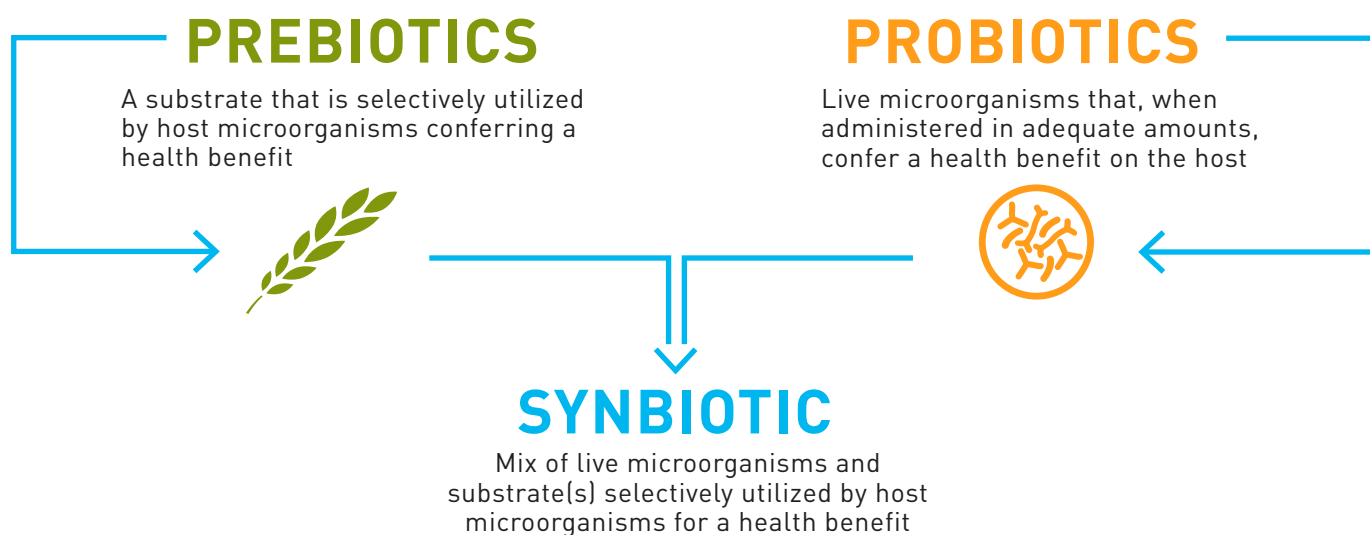
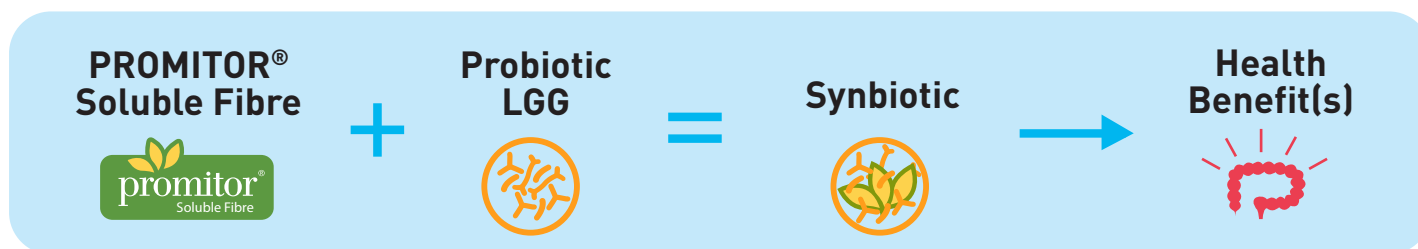


Recent consensus statement released by The International Scientific Association for Probiotics and Prebiotics (ISAPP) provides a definition and scope of synbiotics.¹

- Association of academic and industrial scientists with a common interest in generating high-quality, collaborative, multidisciplinary science and guidance
- Only scientific organization dedicated specifically to probiotics and prebiotics
- Provides an objective, science-based, trusted voice to guide informed choices



Human clinical study evaluates combination of prebiotic PROMITOR® Soluble Fibre and probiotic *Lactobacillus rhamnosus*, LGG®



Human intervention study with healthy elderly adults (aged 60-80), consumed 12 g/day of PROMITOR® soluble fibre with or without *L. rhamnosus GG*® for three weeks.²

- All treatments (fibre alone or with probiotics) provided significant changes in gut microbiota, while a placebo did not
- Consumption of *L. rhamnosus GG*® combined with PROMITOR® soluble fibre increased NK cell activity, a marker of innate immunity, compared to baseline in females and the older group
- In addition, the study showed a decrease of the pro-inflammatory cytokine IL-6 with the dietary intervention of *L. rhamnosus GG*® combined with PROMITOR® soluble fibre

PROMITOR® Soluble Fibre Overview

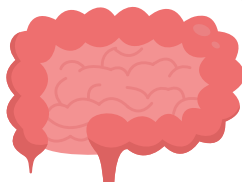
PROMITOR® Soluble Fibre makes it easy to meet consumer demands for more fibre. Thanks to its superior digestive tolerance, clean taste, consumer-friendly labeling and ease of use, PROMITOR® Soluble Fibre is the ideal ingredient for fibre fortification and/or sugar and fat reduction.

Claim-Friendly Labeling*



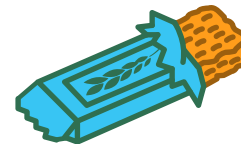
PROMITOR® Soluble Fibre enables manufacturers to make a variety of fibre content claims and health benefit claims including: low glycemic response,³ helps support healthy digestion,^{4,5} prebiotic fibre,⁶ helps boost calcium absorption (important for bone health).^{7,8,9}

Superior Digestive Tolerance



PROMITOR® Soluble Fibre has more than two times the digestive tolerance of inulin.^{10,11}

Caloric Reduction



PROMITOR® Soluble Fibre helps reduce calories, maintaining texture and mouthfeel in reduced-sugar/fat products.



Exceptional Process Stability



PROMITOR® Soluble Fibre 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.

Clean Taste



PROMITOR® Soluble Fibre has a neutral color and clean taste. Its solubility enables manufacturers to significantly boost fibre in a broad range of applications without compromising taste and texture.

PROMITOR® Soluble Fibre is available in liquid and powder to facilitate product development in a wide variety of food and beverage applications.

* Claims and claim language vary by country/region. As with all issues concerning food labelling, we recommend that you consult with your internal regulatory/legal advisors prior to making labeling decisions. Users should also check applicable foreign regulations in the case of food products that may be exported.

For more information on PROMITOR® Soluble Fibre please visit tateandlyle.com/ingredient/promitor-soluble-fibre.

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