

MAKE YOUR PRODUCT A NUTRITION WINNER

NUTRAFLORA[®] P-95 L95-S soluble prebiotic fiber



Deliver nutrition, taste and health benefits with one of the most effective prebiotic fibers ever developed

Consumers are looking for nutritious foods and beverages they can feel good about, and they name adding fiber as one of the top ways to make products healthier. With NUTRAFLORA[®] soluble prebiotic fiber, you can give consumers the enhanced fiber, reduced sugar and digestive health benefits they want in a wide range of applications. *And you can deliver products that taste and perform better than ever.*

HEALTH & NUTRITION[™] 

Ingredient
idea labs[™] 
IDEAS TO SOLUTIONS

Deliver in-demand nutrition—deliciously

Consumers are looking for products that offer fortified nutrition. Enhanced fiber and digestive health claims are in especially high demand. And the majority of consumers are looking to reduce sugar in their diets—although they still want sweetness in their foods and beverages. You can meet all of these trends with just one ingredient: NUTRAFLORA® soluble prebiotic fiber.

This ingredient helps increase the level of good bacteria in the gut and is scientifically proven to support digestive health. It is an effective yet gentle prebiotic and a good/excellent source of fiber. Produced from sucrose (cane sugar), NUTRAFLORA® soluble prebiotic fiber has a similar sweetness profile to sugar—with fewer calories—so it also allows you to reduce sugar in your formulations.

FINE-TUNED FLAVOR. FIRST-RATE FUNCTIONALITY.

It's not enough for you to offer nutritious foods and beverages—they have to taste just right and offer superior performance. You can deliver it all with NUTRAFLORA® soluble prebiotic fiber. Take advantage of formulation benefits that will make your products more successful than ever:

- Clean, slightly sweet taste (30% that of sugar) that closely resembles sucrose in character
- Enhances flavor and rounds out the sweetness profile of high-intensity sweeteners
- Very low viscosity and high clarity in solution
- Browning similar to sugar in baked goods
- High-temperature stability under conditions such as UHT, retort, extrusion and batch cooking
- Humectancy and shelf life extension

And make your nutritious products absolutely delicious through the CULINOLOGY® capabilities at our Ingredion Idea Labs™ innovation centers.

Innovate with HEALTH & NUTRITION
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CHOOSE FROM TWO PRODUCT FORMS*

Typical values

	NUTRAFLORA® P-95 soluble prebiotic fiber	NUTRAFLORA® L95-S soluble prebiotic fiber
Fiber DP=3-5 (as is)	93.0%	68.0%
Moisture	3.0%	28.0%
Sugars (as is)	4.0%	4.0%
Appearance	White powder	Slightly yellow syrup
Flavor	Clean, slightly sweet	Clean, slightly sweet
Particle size	U.S. 40 mesh	
Calories	1.50 kcal/g	1.20 kcal/g
Dispersibility rate (10% sol.)	20 seconds	

*North and South America only

SAFE. CONSISTENT. RELIABLE.

The unparalleled safety and effectiveness of NUTRAFLORA® soluble prebiotic fiber are built on a foundation of more than 200 studies and 20 years of research. Through a unique manufacturing process at Ingredion's ISO 9002 certified facility, the consistent molecular composition of NUTRAFLORA® soluble prebiotic fiber is guaranteed from lot to lot. When you incorporate it into your products, you can be confident that you're giving consumers exactly what you say you are.

NUTRAFLORA® soluble prebiotic fiber contains a minimum of 95% (dry basis) short-chain fructooligosaccharides (scFOS®) consisting of GF2, GF3 and GF4 molecules. It's produced from non-GMO sucrose using non-GMO raw materials and a natural bio-fermentation process. The result: the purest, most effective form of short-chain fructooligosaccharides available on the market.



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