



- · Low viscosity
- Desired texture at high-usage levels
- · High process tolerance
- · Consumer-friendly labeling
- · Excellent digestive tolerance
- · High in fiber (>85%)
- $\cdot$  Low in sugar (<2%) and net carbs
- · 2 kcal/gram of fiber

Our new **PROMITOR® W Soluble Fiber** enables sugar reduction and fiber fortification in confectionery applications

Can be used to create 50% fiber pectin-based confections

Helps reduce sugar in gelatin-based gummies Can be used for partial inulin replacement for improved digestive tolerance

The applicability of label claims and the regulatory and intellectual property status of our ingredients varies by jurisdiction. You should obtain your own advice regarding all legal and regulatory aspects of our ingredients and their usage in your own products to determine suitability for your particular purposes, claims, freedom to operate, labeling or specific applications in any particular jurisdiction.

