

# Litesse<sup>®</sup>, the better fibre



## Your daily challenge

- Offer tangible health benefits
- Increase fibre without compromising on taste and texture
- Achieve the desired fibre content without toleration concerns
- Be fast to market with innovative new products

## Litesse<sup>®</sup>, a unique fibre for Digestive Health

Digestive wellbeing is one of the highest priority health concerns among consumers, with many actively seeking foods and beverages that can improve their digestive health. Dietary fibre is typically the first ingredient associated with digestive health. However, most consumers' diets are fibre deficient – containing less than half the recommended daily amount of fibre.

Tap into this market opportunity and project a healthier image for your product by supplementing your formulations with dietary fibre. Increase the marketability of your food or beverage product by offering tangible nutritional and health benefits.

Litesse<sup>®</sup> polydextrose is the perfect solution for creating healthy, high-fibre foods and beverages that can help consumers make up for this shortfall in fibre consumption. Provide your customers with proven benefits that they can feel and believe in.

Litesse<sup>®</sup>

## Your gains and benefits

Your business gains	Your product benefits	Our solution
<ul style="list-style-type: none"><li>• Build premium positioning in the flourishing digestive health market.</li><li>• Be fast to market in new fibre enriched product categories – a great differentiation.</li><li>• Build a foundation of trust with consumers.</li><li>• Great tasting products which appeal to consumers and encourage repeat purchase.</li><li>• An all round improved nutritional profile.</li><li>• Confidence in compliance and cost efficiency.</li></ul>	<ul style="list-style-type: none"><li>• Scientifically substantiated benefits, even at low dosage.</li><li>• High-Fibre claims in all types of products: ease of incorporation into most product formats with minimal production adjustments required.</li><li>• Customer friendly products which are highly tolerated.</li><li>• Healthier products without compromising on taste and texture.</li><li>• Improved nutritional profile with very low impact on sugars or calories.</li><li>• Assurance of fibre level even in long shelf life and low pH products.</li></ul>	The Litesse® Family

### A well-recognised fibre with outstanding toleration

Fibre is an integral part of many natural foods such as grains, cereal products, fruits and vegetables. Individuals today are simply not consuming enough of these fibre-rich foods to maintain regularity and optimal digestive health. More than 25 years of research and over 30 clinical studies have substantiated Litesse® as a soluble fibre and its positive effects in relation to bowel function.

Litesse® is a unique fibre with a very high toleration level because it is slowly and consistently fermented throughout the colon. Unlike some fibres, Litesse® does not cause gastric discomfort and is well-tolerated up to 90 grams per day – making it the ideal choice for the fibre fortification of foods and beverages.

### Easy to use in all types of applications

Increasing the fibre content of foods and beverages can represent sensory challenges as some fibres significantly affect the taste and viscosity of the food or beverage, even at low levels.

Litesse® has a clean, neutral taste that allows for the appreciation of true flavours, with no aftertaste or negative taste impact. Litesse® is also very easy to incorporate into foods and beverages, being highly soluble and stable during processing and storage.

This combination of properties allows for a significant level of fibre to be added to a product without negative sensory impact, thus enabling the formulation of healthier products with excellent organoleptic properties. You can now communicate the benefits of fibre in addition to great taste and enjoyment – key factors for success.

### Find your preference

Available in several grades, select the Litesse® ingredient for your end application and the attributes you prefer:

- For most applications, choose Litesse® or Litesse® Two (beverages, dairy products) and particularly where Maillard reaction is desirable (snack bars, bakery products, cereals and more).
- For more delicate or highly processed products (e.g. clear beverages), choose Litesse® Ultra™ which does not provide any colour in solution or during processing.
- Litesse® is also available in solutions for further ease-of-use.

### Ask us for

- Product information
- Bibliography
- Free samples
- Formulations
- Application support
- Regulatory assistance

## We bring health to everyday life

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