

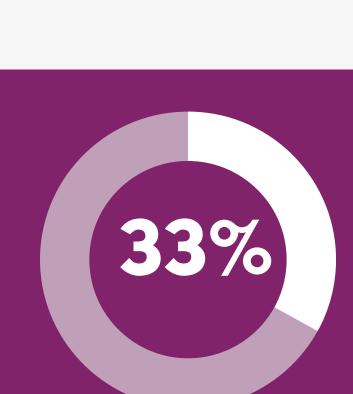


NOW, A CLINICAL STUDY SHOWS THAT JUST 3.75G OF FIBERSOL® PER SERVING* OFFERS PREBIOTIC BENEFITS

> 3.75g new & improved FIBERSOL® PER SERVING 69 previous serving requirement



CONSUMER DEMAND FOR PREBIOTIC FIBER



of consumers interested in digestive/gut health added prebiotics to their diet in the past year.²

Yet, with many products lacking explicit functional claims, this is a key whitespace opportunity.3





Now you can add a prebiotic claim to your label, with Fibersol®



A clinical study¹ has shown that 3.75g Fibersol® per serving* may:

*3.75g/serving for a total of 15g/day over 3 weeks

- help nourish the intestinal flora
- maintain a healthy intestinal tract environment

WITH LOWER CALORIES & ADDED SUGARS







and keep great taste

and texture

HOW? BECAUSE FIBERSOL® CAN REPLACE MANY OF

SUGAR'S FUNCTIONAL PROPERTIES, INCLUDING MOUTHFEEL, TO HELP REDUCE ADDED SUGARS AND UNNECESSARY CALORIES. Fibersol® is 98% sugar free

| AMOUNT OF FIBERSOL® | SUGAR CONTENT | KCAL |
|------------------------|-----------------------------------------|--------------------------------|
| | | |
| 3.75g | 0.075g | 0.3kcal |
| 7.5g | 0.15g | 0.6kcal |
| 11.25g | 0.225g | 0.9kcal |
| 15g | 0.3g | 1.2kcal |
| Chart represents Fiber | sol®-2; contact our team for details ab | oout other Fibersol® products. |
| | | |

Even at 4 full servings (15g total) of Fibersol® per day, sugar intake comes in at just 0.3 grams and only 1.2kcal. What's that mean for your brand? Reap the benefits of adding 15g

of Fibersol® daily, with NO incremental caloric rise on your label.† †15g Fibersol® = 0.3g sugar, less than the FDA's 0.5g sugar content threshold for nutrition totals. Per the FDA: if a serving contains less than 0.5 grams of sugar, the content may be expressed as zero.

Fibersol® helps you make it easier to incorporate prebiotic fiber into consumers' daily routines, without adding unnecessary calories or unwanted sugars.

NOT ALL FIBER IS CREATED EQUAL!

Fibersol®, a full line of soluble prebiotic dietary fiber ingredients, is backed by over 30 years of extensive clinical research and is available through a joint venture between ADM and Matsutani.

Fibersol® is used in foods, beverages and dietary supplements and offers a variety of benefits:











VISIT FIBERSOL.COM

Fibersol® is a registered trademark of Matsutani Chemical Industry Co., Ltd.

SOURCES:

¹Mai V, Burns AM, Solch RJ, Dennis-Wall JC, Ukhanova M, Langkamp-Henken B. Resistant Maltodextrin Consumption in a Double-Blind, Randomized, Crossover Clinical Trial Induces Specific Changes in Potentially Beneficial Gut Bacteria. Nutrients. 2022; 14(11):2192. https://doi.org/10.3390/nu14112192 ²2022 Food and Health Survey, International Food Information Council ³Food and Drink Nutrition Claims, US - December 2020

Fibersol® is supported by the joint venture between Archer Daniels Midland Company, Matsutani Chemical Industry Co., Ltd., and Matsutani America, Inc., a global selling and marketing partnership combining strong technical and scientific expertise with a vast global production and transportation network, for a high-quality food ingredient backed by attentive, reliable service and supply.

ARCHER DANIELS MIDLAND COMPANY DISCLAIMS ANY AND ALL WARRANTIES, WHETHER EXPRESS OR IMPLIED, AND SPECIFICALLY DISCLAIMS THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. OUR RESPONSIBILITY FOR ANY CLAIM IS LIMITED TO THE PURCHASE PRICE OF MATERIAL PURCHASED FROM US. CUSTOMERS ARE RESPONSIBLE FOR OBTAINING ANY LICENSES OR OTHER RIGHTS THAT MAY BE NECESSARY TO MAKE, USE, OR SELL PRODUCTS CONTAINING OUR INGREDIENTS. ANY CLAIMS MADE BY CUSTOMERS REGARDING INGREDIENT TRAITS MUST BE BASED ON THE SCIENTIFIC STANDARD AND REGULATORY/LEGISLATIVE REQUIREMENTS OF THE COUNTRY IN WHICH THE FINAL PRODUCTS ARE OFFERED

FOR SALE.

Copyright © 2022 ADM / Matsutani LLC ADM/Matsutani LLC | 800-257-5743 | info@fibersol.com



Fibersol®