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FiberZ

More Fiber | Less Sugar | Better Health

SOLUBLE DIETARY FIBER

Innovative Fiber for a Healthier Life!



April 2025

Consumer Demand for High-Fiber Foods

As consumer awareness of the health benefits of dietary fiber grows, there is a significant rise in the demand for high-fiber foods:

- ✓ WHO recommends 28 grams of dietary fiber per day for adults.
- ✓ 80% of consumers believe fiber is important & try to include it in their diets.
- ✓ 2/3 of consumers say they are adding or increasing fiber in their diet.
- ✓ 65% of consumers link fiber with supporting their immune system.
- ✓ Public Health Concern: Despite this, only 5% of the population meets recommended fiber intake, which has become a public health concern.





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Plant-base soluble fiber



Starch based



Soluble in cold water



Low molecular weight



Rich in fiber

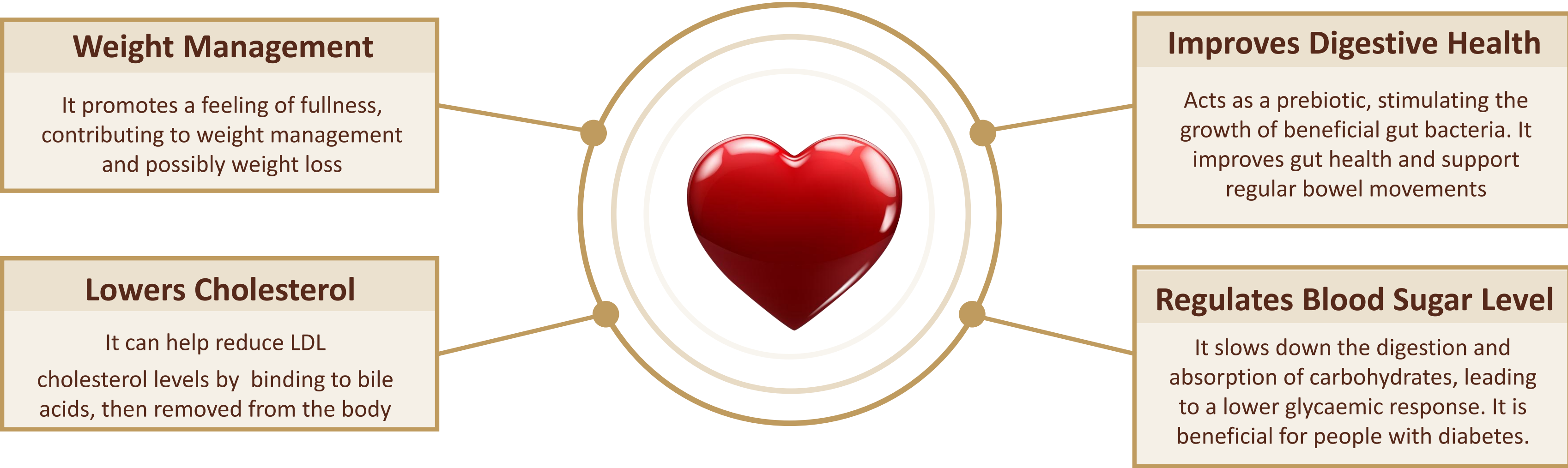


Yellowish powder



Health Benefits of FiberZ

Many studies in humans show that soluble dietary fiber like **FiberZ** can have powerful health benefits, so we all should consider it in our diet:

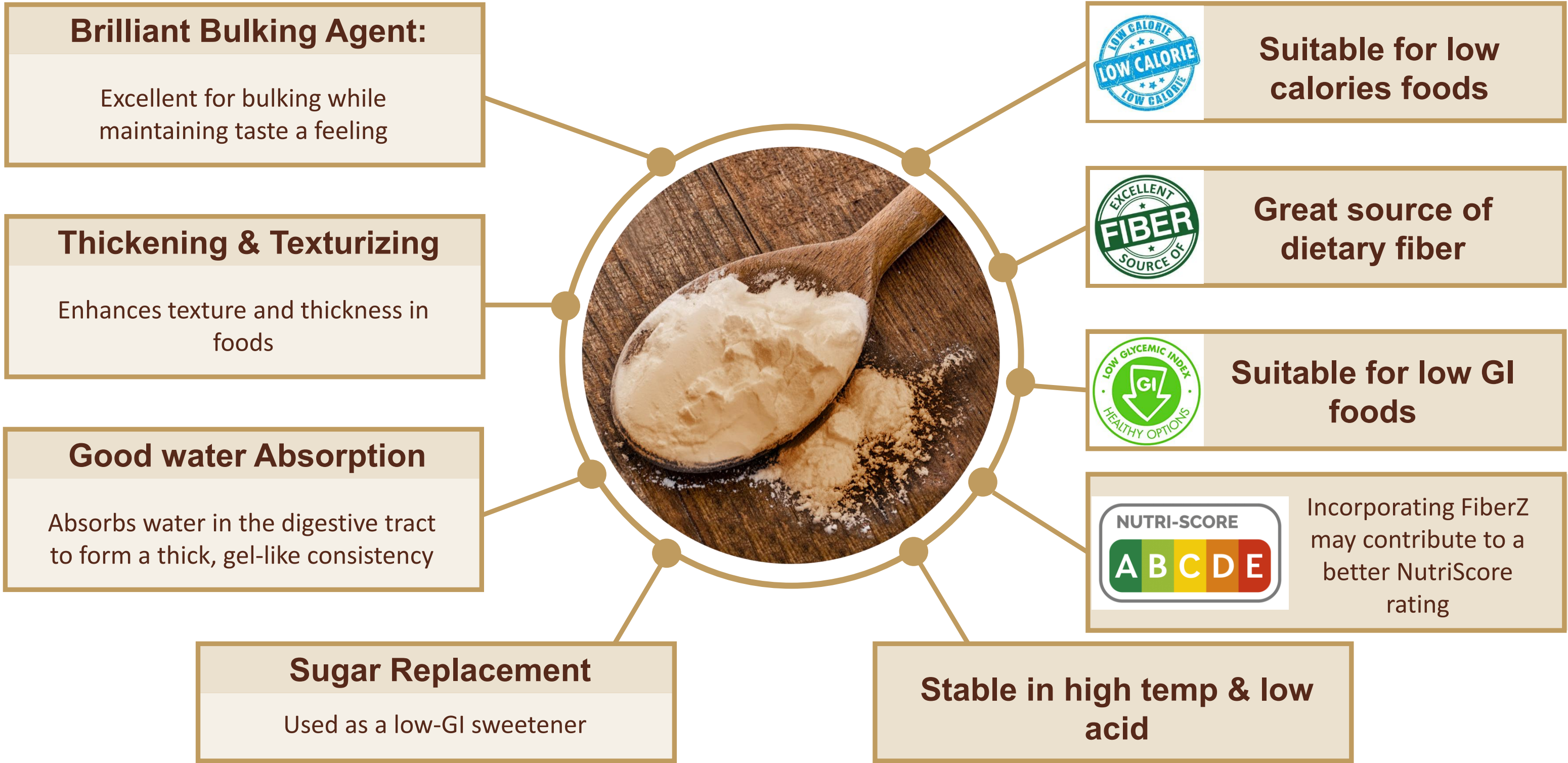


Some other benefits of resistant dextrin:

Enhances mineral (like Ca, Mg) absorption, reduces body fat, improves bowel movements to prevent constipation, improve lipid metabolism

Functional Benefits and Food Labelling

Key benefits of **FiberZ** as an ingredient in functional foods.
It can help producers in producing innovative products:



FiberZ General Specifications

Below are the general specifications range for all types of **FiberZ**:

Total dietary fiber (DS%): 60% -70%
pH: 3-4 (10% aqueous solution)
Solubility: 92-100%
Moisture: max. 10%
Taste: <10% (sweetness of sucrose)
Color L*: 84-89





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Food and feed application

Food application:

- Confectionary
- Baked Goods
- Chocolate and Candies
- Snacks & Protein Bars
- Frozen Desserts
- Beverages (Liquid)
- Beverages (Solid)
- Dairy Products
- Cereals
- Processed Meats
- Sauces & Dressings
- Flour Based Products
- Infant Foods
- Alcoholic Products

Feed application:

- Fish
- Pets
- Farm animals

FiberZ Application in Food Products

Benefits

- Improves fiber content with no altering sweetness
- Enhances texture and consistency
- Fiber enrichment for healthier formulations
- Provides thermal stability during processing
- Improves springiness in gummies

Popular Applications

- | | |
|--------------|-----------|
| ■ Gummies | ■ Jellies |
| ■ Fruit bars | ■ Candies |
| ■ Jams | |

Confectionary

FiberZ is a vital component in confectionery, allowing manufacturers to create fiber-rich treats without compromising taste or texture. Its easy integration into formulations helps confectionery items retain their sweetness while offering a healthier alternative.



FiberZ Application in Food Products

Benefits

- Increases fiber content and moisture retention
- Keeps them soft & extends shelf life
- Masks unpleasant vitamin taste in fortified products
- Acts as sugar replacement
- Increases crispiness in some baked goods
- Enhances texture in muffins, cookies, and sponge cakes

Baked Goods

FiberZ a key role in enhancing the nutritional value of baked goods. It helps maintain moisture and softness, extending the shelf life of products while allowing bakers to reduce sugar or enhance texture, making baked items more appealing to health-conscious consumers.

Popular Applications

- | | | | |
|------------|------------|--------------------------|---------------|
| ■ Cake | ■ Muffins | ■ Cookies | ■ Sponge cake |
| ■ Pies | ■ Bread | ■ Butter cookies | |
| ■ Pastries | ■ Biscuits | ■ Low sugar seaweed cake | |



FiberZ Application in Food Products

Benefits

- Increases fiber content and reduces calories
- Provides thermal stability
- Maintains flavor and texture without alteration
- Simplifies production by reducing processing intensity
- Improves cacao flavor in chocolate

Popular Applications

- Low-sugar candies
- Sugar-free chocolates
- Milk chocolate
- Chewing candy
- Confectionery bars



Chocolate and Candies

FiberZ enhances the nutritional profile of candy and chocolate without altering flavor or texture. It allows manufacturers to reduce calories and simplify production, making it a popular choice in the development of healthier sweet treats.

FiberZ Application in Food Products

Popular Applications

- Increases fiber content with minimal extra calories
- Enhances crispiness and texture
- Improves overall sensory qualities
- Adds sugar like taste
- Ideal for keto-friendly and low carb formulations

Popular Applications

- Potato chips
- Snack bars
- Cereal bars
- Meal replacement bars
- Protein bars
- Energy bars

Snacks & Protein Bars

FiberZ is a versatile ingredient in snacks and protein bars, enhancing texture and nutritional value without compromising taste. It adds a satisfying crunch to crispy snacks while boosting fiber content. In protein bars, it helps create fiber-enriched, low-carb options by balancing texture and sweetness, making it ideal for healthier, keto-friendly products...



FiberZ Application in Food Products

Benefits

- Increases fiber content
- Supports the growth of bifidobacteria
- Maintains a creamy texture in low-fat and low-calorie products
- Improves emulsion stability in ice cream

Popular Applications

- Ice creams
- Popsicles
- Other frozen treats

Frozen Desserts

In frozen desserts, fiberZ enhances both texture and nutrition. It helps maintain the creamy mouthfeel in low-fat and low-calorie ice creams and popsicles while supporting the growth of beneficial gut bacteria, making it an ideal ingredient for healthier frozen treats.



FiberZ Application in Food Products

Benefits

- Enhances fiber content
- Thermal and acid stability
- Improves taste
- Masks unpleasant flavours

Beverages (Liquid)

In liquid beverages, resistant dextrin offers excellent solubility and stability, making it an effective way to add fiber without compromising flavor or clarity. Its heat and acid resistance ensure it performs well in a range of drinks, from juices to carbonated beverages.

Popular Applications

- | | |
|-------------------|------------------------|
| ■ Fruit juices | ■ Jelly drinks |
| ■ Teas | ■ Dairy beverages |
| ■ Flavoured water | ■ Bacteria Fruit Drink |
| ■ Energy drinks | ■ Matcha Green Tea |
| ■ Smoothies | ■ Sports drinks |



FiberZ Application in Food Products

Benefits

- Enhances fiber content
- Improves flavor and odor masking
- Increases powder fluidity
- Resists moisture absorption and prevents caking
- Helps in smooth dissolving

Popular Applications

- Instant coffee
- Protein shake powder
- Sports drinks powder
- Weight loss powder
- Hot chocolate

Beverages (Solid)

FiberZ is widely used in solid beverage formulations, offering fiber enrichment and enhancing product quality. It helps to improve powder fluidity, prevent caking, and dissolve smoothly, making it ideal for powdered beverages that prioritize convenience and nutrition.



FiberZ Application in Food Products

Benefits

- Enhances fiber content
- Improves the efficacy of lactic acid bacteria in fermented milk
- Supports better gut health and product quality
- Acts as a fat replacer for low-fat and low-calorie products

Popular Applications

- Yogurt
- Milk
- Fermented milk
- Dairy beverages
- Triangle cheese

Dairy Products

FiberZ is commonly used in dairy products to enhance their nutritional value while maintaining taste and texture. Its ability to act as a fat replacer makes it ideal for low-fat and low-calorie dairy items, offering consumers healthier options without sacrificing richness.



FiberZ Application in Food Products

Benefits

- Boosts dietary fiber content
- Improves hardness & crispiness
- Contributes to digestive health benefits

Popular Applications

- Breakfast cereals
- Granola
- Muesli

Cereal

FiberZ plays a pivotal role in cereal production, improving both texture and nutritional value. It helps enhance the crunch and crispiness of cereals while boosting fiber content, making it a popular choice for breakfast cereals aimed at health-conscious consumers.



FiberZ Application in Food Products



Benefits

- Enhances fiber content
- Acts as texturiser and bulking agent
- Improves moisture retention & product yield
- Forms a heat stable gel and absorb aromatic substances
- Serves as fat substitute in high protein and low fat products

Popular Applications

- Sausages
- Patties
- Deli meats
- Meatballs

Processed Meats

In processed meats, FiberZ is used to improve texture and enhance product yield. It also acts as a fat substitute, making it possible to create high-protein, low-fat meat products that still retain moisture and flavor. Its functional properties contribute to the production of healthier meat options without compromising quality.

FiberZ Application in Food Products

Benefits

- Enhances fiber content
- Improves texture and consistency
- Acts as a bulking agent without altering flavor
- Provides stability in acidic environments

Popular Applications

- Salad dressings
- Dipping sauces
- Condiments
- Pasta sauces

Sauces & Dressings

FiberZ is highly effective in sauces and dressings, where it enhances texture and stability without altering flavor. It is an excellent bulking agent, offering the added benefit of increasing fiber content in condiments while preserving the rich, creamy consistency that consumers expect.



FiberZ Application in Food Products

Benefits

- Enhances fiber content
- Improves taste and quality
- Reduces cooking loss rate and minimize strip breaking
- Contributes to a smoother texture and improved product stability

Popular Applications

- Noodles
- Pasta
- Other flour based produces

Flour Based Products

In flour-based products like noodles and pasta, FiberZ is used to improve texture and overall product quality. It helps reduce cooking loss while ensuring a smoother texture, making it ideal for enhancing the durability and nutritional content of flour-based foods.



FiberZ Application in Food Products

Benefits

- Enhances fiber content
- Improves nutrition absorption
- Supports healthy growth by enhancing the absorption of minerals like calcium, iron & zinc

Popular Applications

- Infant formula
- Baby cereals
- Baby snacks
- Weaning foods

Infant Foods

FiberZ is a valuable ingredient in infant food, offering a safe and effective way to enhance nutrient absorption and promote healthy growth. It can be seamlessly incorporated into a range of infant products, ensuring that babies receive the fiber they need for proper development.

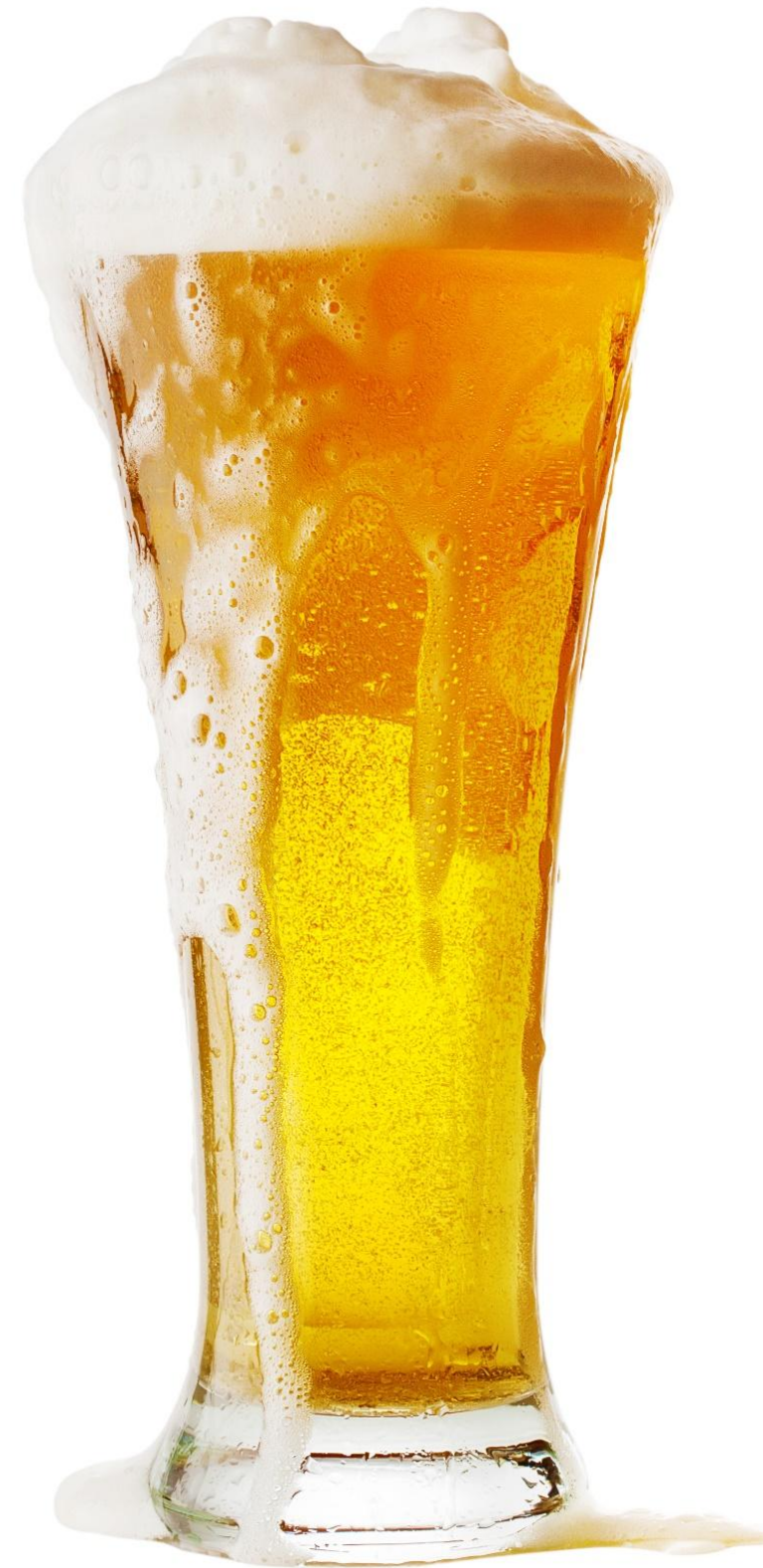
FiberZ Application in Food Products

Benefits

- Enhances fiber content
- Improves the sensory quality of alcoholic beverages
- Reduces surface tension and enhances stability
- Provides thermal stability during production

Popular Applications

- Red wine
- Beer
- Rice wine



Alcoholic Products

FiberZ contributes to the sensory quality of alcoholic beverages by improving stability and reducing surface tension. Its thermal stability ensures that beverages such as wine and beer maintain their intended flavor and texture throughout processing, offering a more refined drinking experience.

FiberZ Application in Feed Products

Benefits

- Enhances fiber content
- Improves digestive health
- Increases nutrition profile

Popular Applications

- Dry pet foods
- Wet pet foods
- Treats
- Specialty diets

Pet Foods

FiberZ is increasingly being incorporated into pet food formulations, as it promotes digestive health and enhances overall nutrition. It helps improve the fiber content of pet foods without affecting palatability, making it a beneficial addition for pets' dietary needs.





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