

FiberZ™

More Fiber | Less Sugar | Better Health

Soluble Fiber
from
corn, wheat and tapioca



Smart nutrition starts
with soluble fiber

Created in **Australia**
by food scientists at
RMIT University



contents

● A Smarter Approach to Fiber & Sugar Reduction The Two Types of Dietary Fiber	Page 2-3
● Health Benefits of Dietary Fiber The Global Fiber Gap Is Real	Page 4-5
● Introducing FiberZ™ – Where Nutrition Meets Innovation Backed by Science, Built for Innovation	Page 6-7
● Smart Brands Choose Fiber Industry Leaders Respond to Market Demand	Page 8-9
● Customizable to Your Needs Versatile Applications Across Food & Beverage Categories	Page 10- 11
● Labelling , Claims and Certificate Fiber & Nutritional Claims	Page 12- 13
● Reimagine Fiber Fiberz Is Your Invisible Innovation	Page 14- 15
● Investing in Fiberz Production Why Invest in Fiberz ?	Page 16- 17
● Helping Food Innovators Build Smarter, Healthier Products Functional Advantages of FiberZ™	Page 18- 19
● Invisible fiber. Real impact. Disclaimer	Page 20

The FiberZ™ Revolution:

A Smarter Approach to Fiber Increase and Sugar Reduction

FiberZ™ is a next-generation resistant dextrin, classified as a soluble dietary fiber, developed from corn, wheat, cassava (tapioca) or pulse starches.

It's the result of a scientific collaboration between leading food scientists at RMIT University and the innovative engineering team at Microtec in Australia.

Designed to support healthier food formulation, FiberZ offers a new way to reduce sugar and increase fiber while reducing calories in a wide range of food products.

In this brochure, we'll explore the science behind FiberZ, how it works, and the real-world challenges it helps solve for food producers and consumers alike.



Fiber Nature's Under cover Superfood

Your body notices when it's missing.

Dietary fiber plays a quiet but powerful role in health. It is a type of carbohydrate that your body cannot digest — but that's exactly what makes it so important. While most carbs break down into sugar, fiber doesn't break down to sugar and just passes through the gut, it keeps our digestion on track, feeds good gut bacteria, and helps regulate blood sugar.

Where Traditional Fiber Comes From

Fiber is found in whole plant-based foods like:

- Fruits and vegetables
- Whole grains (wheat, oats, barley)
- Nuts and seeds
- Legumes

But even diets rich in these foods often don't hit the daily target. And for food formulators using conventional fibers isn't that easy.

The Two Types of Dietary Fiber

Not all fiber functions the same way. In fact, fiber falls into two main categories — each playing a distinct role in digestive health:

• Soluble fiber

which dissolves in water. It helps regulate blood sugar, supports heart health, and nourishes beneficial gut bacteria.

• Insoluble fiber

which does not dissolve in water. Instead, it adds bulk to the stool and promotes regular, healthy bowel movements.



Health Benefits of Dietary Fiber

Both types of dietary fiber offer unique and complementary physiological benefits, making fiber a cornerstone of a balanced diet.

- Supports Digestive Health
- Prebiotic Action- Feeds Beneficial Gut Bacteria
- Assists in Weight Management
- Blood Sugar & Insulin Response
- Bone Health & Absorption of Key Minerals (Ca, Mg, Zn)
- Contributes to Whole-Body Wellness
- Cardiovascular & Metabolic Health
- Nutrient-Rich Reformulation

The Global Fiber Gap Is Real



- The Global Fiber Gap
“Most People worldwide do not meet the recommended fiber intake.”
— World Health Organization (WHO)
- Why Fiber Matters-And Why We are Missing it
“Adults should consume at least 25 g to 30 g of fiber daily from food.”
— World Health Organization (WHO) & U.S.dietary guidelines
- Closing the Gap: Fiber for Everyday Health
“Increasing dietary fiber intake reduces the risk of heart disease, diabetes, obesity and certain cancers.”
— European Food Safety Authority (EFSA)

Fiber Is Essential — But Formulation Isn’t Easy

Fiber is essential for long-term health, supporting healthy digestion, blood sugar control heart health, and more. However for food and beverage manufacturers, adding meaningful amounts of fiber is often challenging said than done.

Conventional fibers can present significant formulation challenges that impact product quality processing, and consumer appeal. They often lead to techno-functional issue such as:

- Taste (bitter, grainy, or earthy flavors)
- Texture (dry, gritty, or heavy mouthfeel)
- Color and appearance (visible particles, cloudy solutions)
- Smell (off-notes that don’t fit sweet or savory profiles)

As a result, most products contain only minimal levels of added fiber — often too little to deliver real nutritional benefits or meet consumer expectations.

A Global Health Shift | Less Sugar | More Fiber

Today’s consumers want healthier foods. Reducing added sugar and adding more fiber is a growing priority, but there’s a catch: people still want food to taste good — and they don’t want to compromise on texture, sweetness, or satisfaction.

For food manufacturers, that’s a serious challenge. Sugar isn’t just a sweetener — it’s also a bulking agent, giving structure, volume, and mouthfeel to products ranging from baked goods to beverages. Finding ingredients that can replace both the sweetness and the functionality of sugar is no easy task.

At the same time, consumers aren’t just cutting on sugar — they’re also trying to increase their fiber intake, often without realizing how hard that is for formulators. Conventional fibers affect taste, texture, and stability. and most products don’t contain enough to make a real nutritional impact.

This is the double bind facing product developers:

- How do you **reduce sugar** without compromising product quality?
- And how do you **add meaningful fiber** without affecting flavor , texture and look?

Both goals are essential — but both have been difficult to achieve. Until now.

Introducing FiberZ™ – Where Nutrition Meets Innovation

A Game-Changer in Functional Nutrition — For Everyone, Everywhere

At Microtec, we believe that access to healthier food shouldn't be a luxury — it should be the standard. As diet-related health challenges rise across the globe, the need for nutritious, affordable food has never been greater and the responsibility to deliver it has never been clearer. Recognizing this same need, Fidelinka, with its deep roots in starch processing, partnered closely with Microtec to help bring FiberZ™ to life.

Yet for many food producers, the path to healthier products is full of technical and commercial obstacles. Traditional fibers often compromise taste, texture, and appearance. Sugar reduction can impact bulk, mouthfeel, and consumer appeal. And adding fiber typically increases formulation costs, making it harder to offer healthy options at an accessible price point.

At Microtec, we saw both a challenge and a responsibility — to do better.

In response, we set out to solve one of modern nutrition's most pressing problems: how to make fiber enrichment and sugar reduction practical, scalable, and cost effective for food manufacturers.

Using advanced processing technology developed in Australia, our team created FiberZ™ — a high-quality, cost-effective, invisible soluble fiber derived from corn, wheat, or cassava that works as both a fiber booster and a sugar replacer with powerful functionality across a wide range of food and beverage applications.

"This wasn't just a project. It was a mission — to use innovation and technology to make healthier food accessible for everyone."
— Rose Darani, Director at Microtec.

FiberZ™ delivers the fiber nowadays consumers demand—without compromising taste, texture, or product appeal. It's a smart solution for boosting fiber and reducing sugar across a wide range of food and beverage applications.

FiberZ™

More Fiber | Less Sugar | Better Health

to combine innovation and insight to help create healthier food for people everywhere.

FiberZ™ directly addresses the formulation challenges associated with traditional fibers — from off-flavors to texture issues — and empowers manufacturers to develop foods that are healthier, delicious, and commercially viable.

FiberZ™ delivers a smart, scalable solution to three of the toughest challenges in food formulation: fiber enrichment, sugar reduction, and cost-effectiveness — all in one high-performance ingredient.

Why FiberZ™ Stands Out

Designed for today's food innovators, FiberZ™ combines performance, flexibility, and cost-effectiveness — making it easier than ever to meet health and formulation goals without compromise.

- 99% natural origin
- Highly soluble — dissolves in hot, cold, or acidic conditions
- Derived from corn, wheat, or cassava — trusted plant-based sources
- Adjustable fiber content — from 60% to 90%, for tailored formulation needs
- Neutral in taste and texture — delivers a clean, seamless sensory experience
- Processing stable — heat- and pH-resistant for use in real-world manufacturing
- Cost-effective and easy to incorporate across a wide range of foods and beverages
- Backed by science, it is developed by food scientists at RMIT University in Melbourne, Australia

Backed by Science, Built for Innovation

The development of FiberZ™ didn't happen overnight — it's the result of decades of industry experience, paired with cutting-edge academic research.

Microtec's profound expertise in starch processing came together with the world-class food science team at RMIT University — including professors, postdoctoral researchers, and food technologists committed to solving real-world nutritional challenges.

Together, the teams explored molecular pathways, conducted extensive lab and pilot trials, and validated the process. Over several years, this hands-on, multidisciplinary collaboration led to the breakthrough that became FiberZ™.

"Collaborating with RMIT University and Microtec on this project was both a challenge and a rewarding innovation journey for me and my team at Fidelinka, as we worked together to support the development of a new generation of functional ingredients." **Dr. Žana Šaranović**



What Consumers Are Saying and Doing:

Smart Brands Choose Fiber

Winning Market Share Through Fiber

As consumers become increasingly aware of the vital role fiber plays in digestive health, weight management, immunity, and overall wellness, demand for high-fiber foods is surging worldwide. Fiber is no longer just associated with gut health — it's now seen as a key to holistic wellbeing, clean eating, and chronic disease prevention.

This growing awareness has transformed fiber into a priority ingredient, with consumers actively seeking it out and smart brands reformulating products to meet demand. Those who act early are capturing new market share and building consumer trust through better-for-you claims and functional food innovation.

Microtec's FiberZ™ empower food brands to meet growing fiber demand with innovative, science-backed solutions.

80% of consumers

Believe fiber is important and try to include it in their diets.

Only 5% of the population

Achieve recommended daily fiber intake — a growing public health concern.

65% of consumers

Link fiber with supporting their immune system.

2/3 of consumers

Say they are actively adding or increasing fiber in their diets.

Nestlé

Stefan Palzer, Nestles Chief Technology Officer, Emphasized the companys innovation in developing N3 milk:

"We are excited to launch this unique science-based innovation that contains all the key nutrients of milk but is low in lactose and contains special prebiotic fibers that are associated with various health benefits."

Kellogg's

In an effort to help Americans meet their daily fiber needs, kellogg's has highlighted the importance of starting the day with fiber-rich cereals:

"Starting the day with a bowl of one of the many Kellogg's cereals that provide fiber is an excellent way to increase fiber in the diet."



Industry Leaders Respond to Market Demand

- +12.6% Compound Annual Growth Rate in global food and beverage launches with fiber as an ingredient
- +12.4% Compound Annual Growth Rate in launches with sugar/calorie reduction claims
- +148.2% Compound Annual Growth Rate in products launched with Nutri-Score front-of-pack labeling

(Innova Market Insights, 2019–2021)

Coca-Cola

Coca-Cola introduced Simply Pop, a prebiotic soda containing 6 grams of prebiotic fiber per Serving designed to support gut health and overall wellness.

FiberZ™ Fits Your Formulation

FiberZ™ is a next-generation soluble dietary fiber designed with flexibility in mind. Whether you're targeting sugar reduction, fiber enrichment, or digestive health benefits, FiberZ can be customized to seamlessly integrate into your specific formulation. With a range of types available, FiberZ offers the versatility to meet your product's requirements for taste, texture, processing conditions, and visual appeal.

From neutral-tasting, high in soluble fibers to structured options with creamy or yellowish tones, our team collaborates with you to identify and fine-tune the right FiberZ solution. This tailored approach ensures optimal functionality across a wide variety of food systems—from baked goods and snacks to sauces, soups, confectionery, and beverages.

Customizable to Your Needs

FiberZ™ can be optimized for:

- ✓ Fiber load – from subtle enrichment to bold high-fiber claims
- ✓ Appearance – from clear and colorless to opaque or creamy tones
- ✓ Texture – smooth, non-gritty mouthfeel with excellent stability
- ✓ Process compatibility – suitable for baking, extrusion and more

Versatile Applications Across Food & Beverage Categories



Baked Goods & Snack Innovations

Deliver fiber-enhanced bakery products

- Cakes and pastries
- Savory snacks with functional claims
- High-fiber snack bars and protein bites
- Biscuits, cookies, and breakfast cereals
- Creamy or filled bakery toppings and decorations
- Bread (white, wholemeal, multigrain, enriched, sandwich rolls)



Sweet Treats & Confectionery

Improve functionality in indulgent products while reducing sugar

- Milk chocolate
- Solid and coated chocolates
- Marshmallows and aerated confections
- Gummy candies, jellies, and chewy sweets
- Functional chocolate and reduced-sugar fillings



Dairy & Plant-Based Delights

Add invisible fiber to creamy, spoonable, and frozen dairy systems:

- Yogurt drinks
- Triangle cheese
- Fermented milk
- Ice creams and frozen desserts
- Fiber-enriched fruit preps and toppings
- Functional yogurts and cream-style alternatives



Targeted Nutrition & Wellness

Enable functional formulations for health-conscious consumers:

- Functional snacks for seniors
- Protein-fortified and weight management foods
- Nutraceuticals, meal replacements, and high-performance sports nutrition



Savoury Meal Systems

Support digestive health and nutritional upgrades in savory formats:

- Sausages and processed meats
- High-fiber soups, sauces, and gravies
- Fiber-enhanced frozen meat products
- Creamy bases, emulsified products, and ready meals



Drinkable & Mixable Solutions

FiberZ™ is ideal for liquid and powdered products with varied pH and processing conditions:

- Carbonated beverages
- Tea drinks and herbal infusions
- Yogurt drinks and fermented beverages
- Fruit purees and fiber-enriched beverages
- Dairy-based beverages and milk alternatives
- Powdered drink mixes and functional sachets
- Health promoting beverage, milk shakes, fruit juices

"FiberZ™ is formulated by Microtec in partnership with RMIT University bringing together advanced engineering and food science to support innovative product development."



Labelling , Claims and Certificate

Building Trust Through Labels, Claims & Certifications

Today's consumers are more careful than ever—they read labels, check claims, and look for trusted certifications before choosing what to buy. That's why FiberZ™ is designed to support labeling, health-related claims, and production in certified facilities. It helps brands meet market expectations and build trust with confident, informed customers.

Labeling Options

FiberZ™ offers flexible, compliant, and consumer-friendly labeling to meet global regulatory standards while maximizing market appeal. Whether you are targeting health-conscious shoppers or aiming for front-of-pack claims, FiberZ™ gives you the edge with label-friendly, consumer-preferred, and globally accepted terminology options. Depending on the region, application, and product positioning, FiberZ™ may be labeled as:

- | | |
|--------------------------|-------------------------|
| • Fiber Maltodextrin | • Soluble Dextrin |
| • Indigestible Dextrin | • Dextrin (fiber) |
| • Soluble corn fiber | • Soluble Fiber |
| • Soluble wheat fiber | • Dietary Fiber |
| • Soluble Dietary Fiber | • Resistant Dextrin |
| • Resistant Maltodextrin | • Soluble tapioca fiber |

Fiber & Nutritional Claims

FiberZ™ is a resistant dextrin soluble fiber. Resistant dextrin as an ingredient category has been extensively studied in scientific literature and is widely used by leading food companies. While no clinical trials have been conducted specifically on FiberZ™, it is a resistant dextrin, and therefore—when used at qualifying levels and depending on the source (corn, wheat, or cassava), dosage, and product formulation—it may support the following label claims:

- Source of Fiber
- Reduced Calorie
- Low-FODMAP
- Vegan-Friendly
- Prebiotic Potential
- High / Rich in Fiber
- Satiety Enhancement
- Digestive Health Support
- Supports Sugar Reduction
- Triglyceride & Lipid Support
- Supports Nutri-Score Improvement
- Blood Sugar & Insulin Management
- Gluten-Free (when produced from corn or cassava)

Certification

At Microtec, we understand the importance of quality, safety, and compliance—especially when it comes to food ingredients. That's why FiberZ™ is produced in facilities that operate under well-established food and quality management systems. These facilities have been certified by globally recognized bodies, helping ensure that FiberZ™ meets the standards expected by manufacturers and regulators alike.



- ISO 9001:2015 – Quality Management
- HACCP – Hazard Analysis & Critical Control Points
- Quality and food safety policy
- Halal Certified
- Kosher Certified
- Member of European hygienic engineering & design group EHEDG (for one facility).

Important Note : Labeling and claim eligibility for FiberZ™ depend on product formulation and local regulations. Customers are solely responsible for ensuring compliance. Microtec does not provide legal or regulatory advice and cannot be held liable for any non-compliance. Consultation with qualified advisors is strongly recommended.

FiberZ™

More Fiber | Less Sugar | Better Health

Reimagine fiber

Australian Technology | Science-backed
For Everyone | Built for Every Food & Drink

FiberZ™ is your
invisible innovation

Boosts fiber. Helps to reduce sugar. Lowers calories.

Certified fiber content by independent labs. Available in multiple fiber levels and color options.
Formulates seamlessly into bakery, beverages, snacks & more products.

FiberZ™ Production in Europe

Now Manufactured by Fidelinka Skrob doo

FiberZ™, a next-generation soluble fiber ingredient developed by Microtec, is now being produced in Europe through a strategic licensing partnership with Fidelinka Skrob doo, one of the region's most respected names in starch manufacturing. This collaboration marks a major step forward in making health-promoting ingredients more accessible to food producers across Europe and around the world.

Fidelinka Skrob : A Century of Experience Powering the Future of Functional Fibers

Meet Fidelinka Skrob doo

Europe's First Plant Producing FiberX™ and FiberZ™

FiberZ™, a next-generation soluble fiber ingredient developed by Microtec, is now being produced in Europe through a strategic licensing partnership with Fidelinka Skrob doo, one of the region's most respected names in starch manufacturing. This collaboration marks a major step forward in making health-promoting ingredients more accessible to food producers across Europe and around the world.

With deep roots in the starch industry and EU-compliant facilities, Fidelinka blends tradition with innovation. Its ability to meet strict food-grade requirements makes it the ideal manufacturing partner for advanced functional fibers like FiberZ™.

By uniting Microtec's technology with Fidelinka's strong production capabilities, this partnership ensures consistent, scalable manufacturing of FiberZ™, supporting global demand for high-fiber, low-calorie, and sugar-reduction solutions. The plant's location in Serbia puts it in a strong position to serve both local and international markets quickly and efficiently.

Located in Subotica, Serbia, Fidelinka Skrob doo has been producing native starch and wheat-based ingredients for over 100 years. Known for its commitment to quality, precision, and food safety, Fidelinka has become a trusted supplier to clients in 43 countries, meeting the toughest regulatory and hygiene standards in the global food industry.

This licensed production collaboration brings together the science and innovation of Microtec with the century-long manufacturing excellence of Fidelinka. Together, they are delivering high-value, gut-health-supporting ingredients at industrial scale, helping food manufacturers create products that meet growing consumer demand for wellness, transparency, and better nutrition.



"We're proud to produce FiberZ™ and FiberX™ in Europe in partnership with Microtec. Fidelinka brings more than 100 years of starch experience, and with Microtec's innovative technology, we're creating the next generation of health-promoting ingredients for the world. This partnership reflects our shared vision of improving food, naturally." **Zana Saranovic | PhD Chemist | Director of Fidelinka**

Helping Food Innovators Build Smarter, Healthier Products

Backed by Australian R&D and developed in collaboration with RMIT University, FiberZ™ offers a high-performance solution for creating healthier versions of everyday foods—without compromising on taste or texture.

With great solubility, a neutral flavor profile, and strong process stability, FiberZ™ empowers food and beverage manufacturers to reduce sugar, increase fiber, and enhance nutritional value—while supporting Nutri-Score improvement.



Functional Advantages of FiberZ™ in Food & Beverage Formulation

- **Neutral sensory profile**
no off-flavors, no graininess, and seamless integration
- **High fiber content**
(60–90%) – supports fiber fortification and health-related claims
- **Thermal, pH, and freeze stability**
withstands baking, boiling, acidic environments, and freezing
- **Low calorie contribution**
(1.4-1.8 Kcal/g for FiberZ 90%) – ideal for calorie-controlled and weight management foods
- **Versatile application**
compatible with a wide range of food and beverage categories
- **Bulking and texture enhancement**
ideal for sugar replacement while maintaining mouthfeel
- **Taste-masking effect**
reduces bitterness and off-notes from vitamins, metal ions, and fatty acids



FiberZ™

Invisible fiber. Real impact.

From breakfast bowls to baked goods, FiberZ™ helps create everyday foods that support better health—without changing what people love. Trusted by innovators, made for everyone.

Disclaimer:

The information in this brochure is provided for general guidance only. The functionality and performance of FiberZ™ may vary depending on formulation, application, and its type. Clients should conduct independent testing to confirm suitability for their intended use. Health-related statements are based on global research on resistant dextrin and are for educational purposes only; specific claims must be supported by appropriate evidence and comply with local regulations. We have made every effort to use original text and properly licensed images. If any content has been used in error, please notify us for immediate correction.



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Key benefits of FiberZ for innovative and functional foods

- Soluble fiber suitable for food and drinks
- Good source of dietary fiber.
- Available in multiple fiber contents (50% to 90%) to suit different nutritional targets.
- Offered in various natural colors to match formulation needs.
- High process tolerance .
- Suitable for fiber enrichment.
- Ideal for low calorie formulations (~1.4 kcal per gram).
- Compatible with a wide range of food systems and applications.