

**Healthy prebiotic fiber**

# fibregum™



## The new generation of Natural Fiber

Fibregum™ is an all-natural and GMO-free source of soluble dietary fiber with a guaranteed minimum content of 90% (dry weight AOAC).

Fibregum™ is the perfect natural solution to meet all your clean label requirements.

Clinical studies have demonstrated the numerous health benefits of Fibregum™ and its prebiotic properties. The unique progressive fermentation of Fibregum™ by beneficial intestinal micro flora improves digestive health with no negative side effects.

Fibregum™ can be easily incorporated into formulations with no added viscosity, but high solubility. Fibregum™ remains stable at extreme temperatures over wide pH range.



## Fibregum™ bio

- Organic soluble fiber
- NOP and other organic certifications
- Offers the same functionalities and nutritional advantages as Fibregum™

## Active botanical extracts

With its new state of the art botanical extraction facility located in Europe, Nexira has expanded its production capacities and enriched its portfolio with high quality botanical extracts designed for the nutraceutical and dietary supplements industries.

Our portfolio includes antioxidants, and active botanicals for weight-management, anti-stress, sport nutrition, digestive and cardiovascular health, etc.

With its flagship brand Exocyan™ Nfrutexira offers a unique product line of cranberry extracts standardized in A-type proanthocyanidines (PACs) content with multiple health benefits and an extensive range of botanicals including green coffee, acerola, guarana, green tea, etc.

## All the benefits of fibers plus more!

APPLICATIONS	USE LEVEL	BENEFITS (in addition to fiber enrichment)
Beverages Fruit juices	1-2%	Improves mouthfeel
Yogurts	1%	Improves mouthfeel Reduces astringency
Cereal Bars	4-10%	Binding agent Moisture regulation
Extruded Snacks Cereals	2-6%	Lubricant during extrusion Extends shelf life Improves crispiness
Baked Goods	1-3%	Extends shelf life Improves texture Enhances mouthfeel Replaces digestible carbohydrates
Frozen Pastries	1-3%	Increases moisture retention Prevents crystallization Replaces digestible carbohydrates
Ice Cream	0.4%	All natural emulsifier
Bacteria protection	0.2-2%	Improves growth & viability



US Office: 15 Somerset Street - Somerville - NJ 08876 • Tel : +1 908.707.9400 • www.nexira.com