



NUTRIOSE® FB

More fibre, more effectively

An outstanding new soluble dietary fibre from Roquette offering:




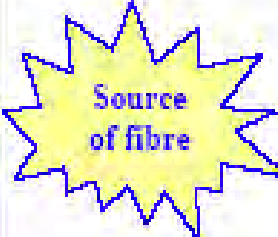


- Exceptional digestive tolerance
- Remarkable acid and heat resistance
- Easy-to-use form
- Bulking effect for sugar-free products

Kenapa Kita Perlu Serat ?

- Untuk regulasi waktu transit sistem pencernaan
- Metabolisme karbohidrat – efek pada insulin & glycaemia
- Metabolisme lemak – mengurangi kadar kolesterol darah & triglyceride darah
- Meningkatkan absorpsi mineral
- Efek pada koloni bakteri di sistem pencernaan

SERAT

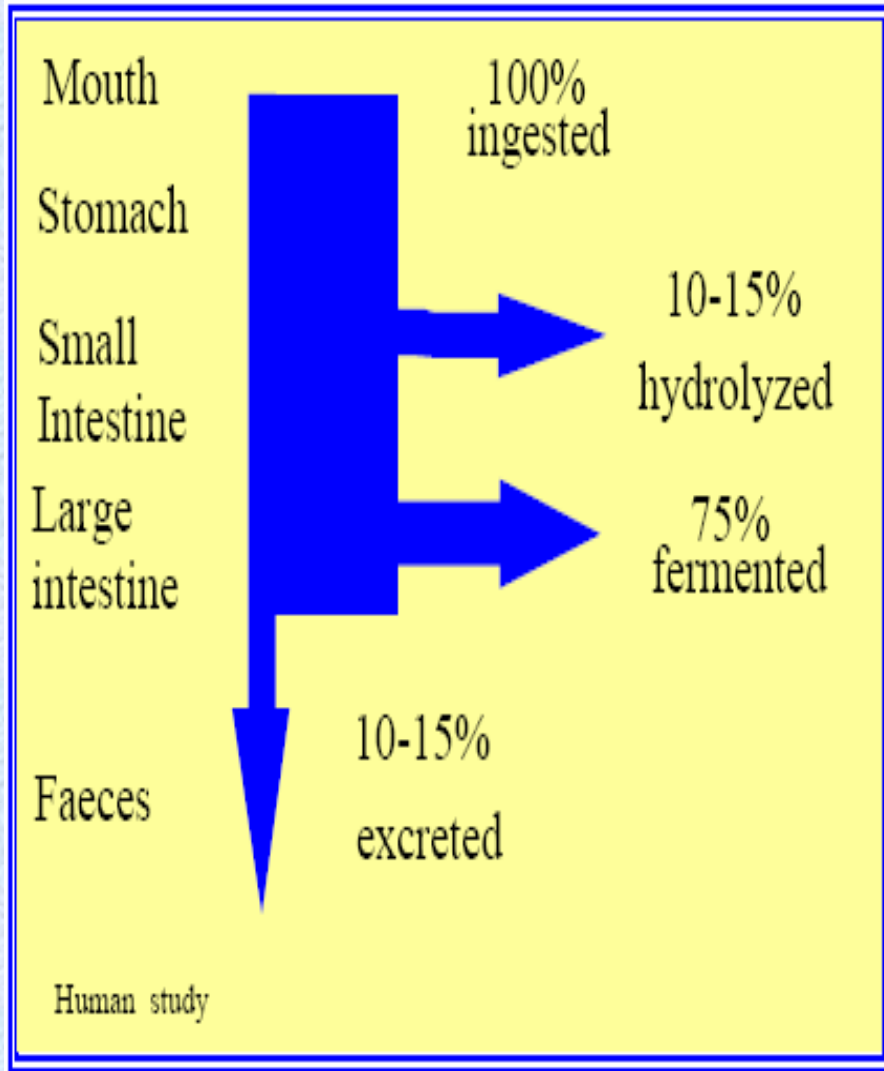
- Dosis serat perhari (RDA) = 25 – 30 gr / hari
- Untuk memenuhinya kita harus makan sayur dan buah atau makanan & minuman yg diperkaya dgn serat
- Masalah yang ada untuk memperkaya kandungan serat dalam makanan & minuman:
 - Low digestive tolerance (kadar / dosis yang dapat ditoleransi sistim pencernaan kita)
 - Sifat teknis dari serat tsb (solubilitas, viskositas, stability, rasa dll)
- Untuk mengatasi masalah tsb, Roquette memperkenalkan produk terbarunya – sumber serat alami – NUTRIOSE FB, berasal dari serat gandum

  EUROPE / JAPAN	USA 
<p>“Contains ___g of fiber per serving, per 100g etc.”</p>	<p>“Contains ___g of fiber per serving, per 100g etc.”</p>
<p> Source of fibre</p> <p>* 3g / 100g or = 1.5g / 100 kcal or = 1.5g / serving</p>	<p>“Good Source of... “Contains... “Provides... fiber”</p> <p>At least 2.5g per RACC**</p>
<p> Rich in fibre</p> <p>* 6g / 100 g or 3g / 100 kcal or 3g / serving</p>	<p>“High source of... “Rich source of... “Excellent source of... fiber”</p> <p>At least 3g per RACC**</p>
<p> Enriched in fibre</p> <p>* + 25% compared to standard product and the difference is at least equal to the quantity for a “source of fibre” claim.</p>	<p>“Added... “Extra... “Fortified with... “Enriched in... “Plus... fiber”</p> <p>At least 2.5g more fiber per RACC** than the standard product.</p>

Sesuai dengan aturan Codex maka Nutriose dapat digunakan untuk mengklaim:

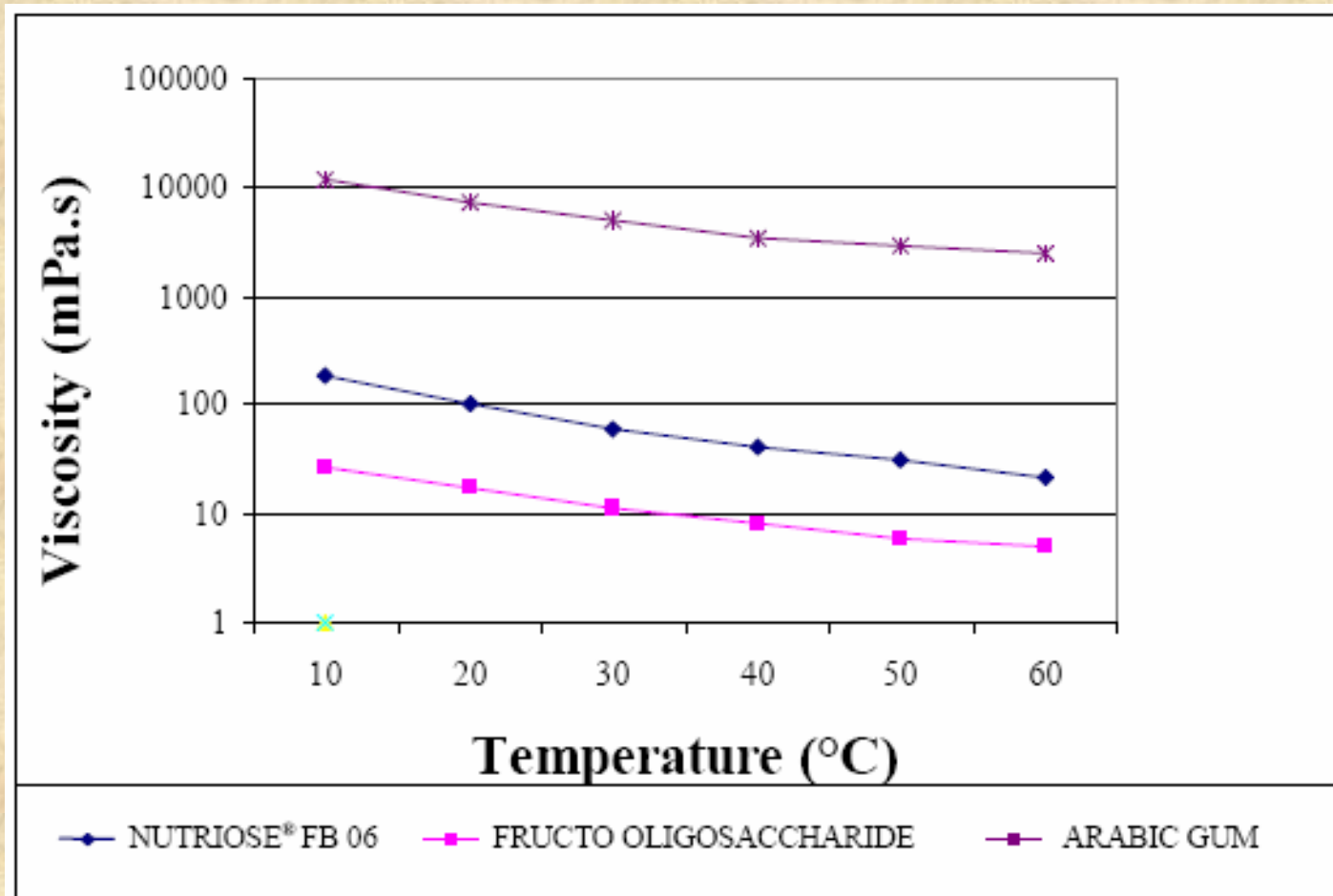
- “Kaya Akan Serat”, untuk kandungan 6 gr / 100 gr finish product
- “Sumber Serat”, untuk kandungan 3 gr / 100 gr finish product

NUTRIOSE®



- Dosis maksimum yg dianjurkan = 45 gr / hari – unt dewasa
- Sampai 80 gr / hari tidak menyebabkan diare
- Nutriose FM 06 – sugar free & aman untuk gigi
- Nutriose FM 06 menghasilkan rasa kenyang yg lebih lama – mengurangi keinginan orang untuk ngemil
- Kalori yg dihasilkan = 2 kcal / gr (1/2 gula)
- Difermentasikan oleh Lactobacilus & Bifidobacteria, menghasilkan asam lemak rantai pendek
- Menurunkan pH usus sehingga penyerapan mineral lebih baik & menghambat pertumbuhan bakteri jahat

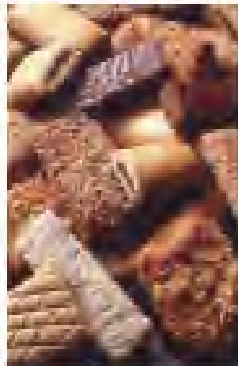
- Nutriose berbentuk granul, sehingga bersifat free flowing, quick dispersion & dissolution
- Nutriose mempunyai solubilitas yg tinggi & viskositas yg rendah



Nutriose Tahan Panas & Stabil Dalam Suasana Asam

Cookies and Pastries

Cooking at
200°C for 10 min



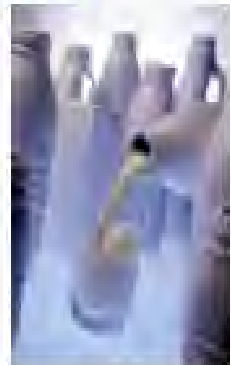
Hard boiled candies

Open pan
cooking at 180°C



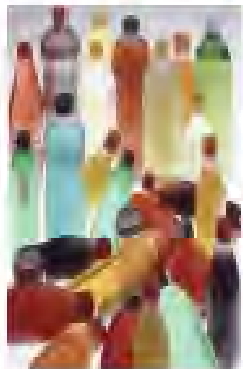
UHT Products

Sterilization
at 140°C for 2 s



Drinks

Pasteurisation at
74°C for 17min



Fruits Preparations

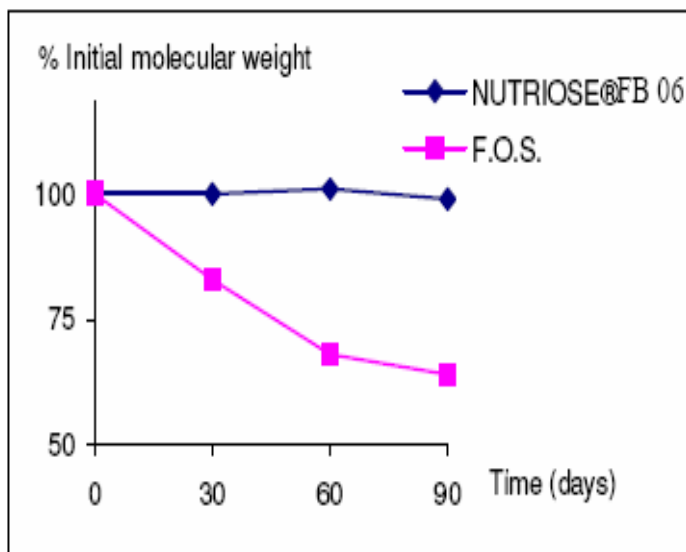
Pasteurisation at
95°C for 5 min



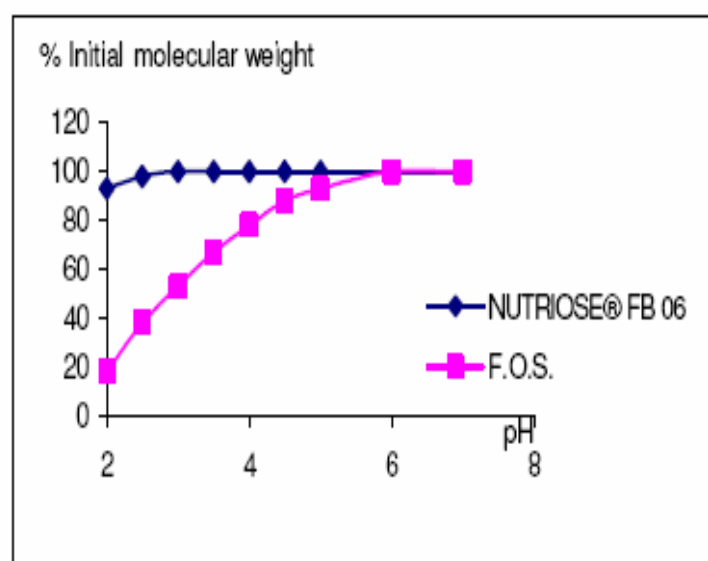
Soups

Sterilization at
110°C for 50 min





Evolution of the molecular weight (expressed as measured ratio $M_w/\text{initial } M_w \cdot 100$) of NUTRIOSE®FB 06 or FOS during storage of 10% solutions at 20°C and pH=3.5 during 90 days



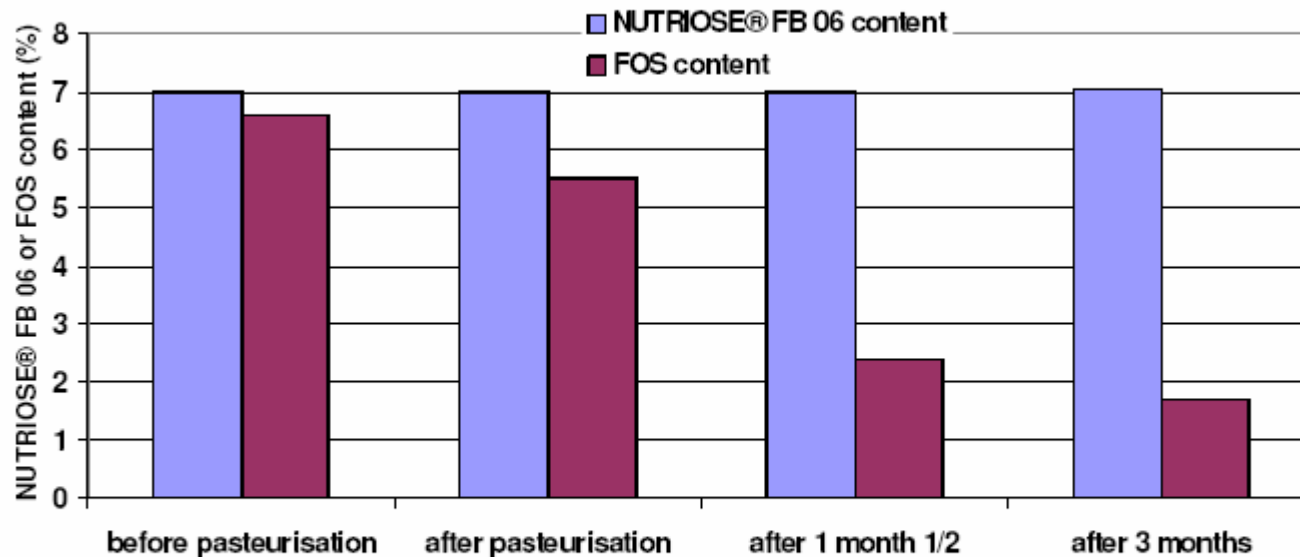
Evolution of the molecular weight (expressed as measured ratio $M_w/\text{initial } M_w \cdot 100$) of NUTRIOSE®FB 06 or FOS after 90 days of storage of 10% solutions at pH 2 to 7

Powdered products were stored at various relative humidities for 24H at 20°C.

PRODUCT	Relative Humidity from which product is no more powdered
F.O.S.	30-40%
Inuline	50%
Resistant dextrin	70%
NUTRIOSE® FB 06 / FM 06	80%
Arabic Gum	80%

- Index Glycaemic = 25% dari Glucose
- Tidak ada rasa (bland taste)
- Stabilitas tinggi dalam penyimpanan.
- Hygroskopisitas yg rendah

As an example, the stability of NUTRIOSE® FB 06 was assessed on an orange juice (pH=3.8) during pasteurisation (74°C – 17 min) and during 3 months storage at room temperature.



NUTRIOSE®FB 06 content of the orange juice has remained unchanged during the pasteurisation phase and after 3 months of storage, whereas the FOS has become severely hydrolysed during both pasteurisation and storage.