



High-performance resistant dextrin — optimized for clarity, solubility, tolerance, and clean-label functionality.

FiberWise™ is a next-generation **resistant dextrin** designed for the evolving needs of the food, beverage, and supplement industry. With exceptional solubility, digestive tolerance, and neutral sensory impact, **FiberWise™** is the smart choice for fiber fortification, sugar reduction systems, and clean-label innovation.

Produced through controlled hydrolysis of starch, FiberWise $^{\text{TM}}$ meets global dietary fiber definitions and integrates seamlessly into both functional and indulgent formulations.



Ultra-Soluble: Dissolves completely in cold or hot water with no cloudiness or grit.

Taste-Neutral: No flavor masking or aftertaste — protects delicate sensory profiles.

Highly Tolerable: Enhances the sensory profile and flavor roundness.

Label-Friendly: Recognized as dietary fiber in key markets (US, LATAM, APAC, EU).

Versatile Performance: Stable in pH extremes and heat processing conditions.

Supports Sugar Reduction: Acts as an ideal bulking agent in reduced- and zero-sugar systems.

RECOMMENDED APPLICATIONS



Beverages:

Functional waters, RTDs, isotonic drinks, fiber-enhanced juices.
Applications requiring clarity, low viscosity and clean flavor



Supplements & Nutrition:

Powder blends, sachets, gummies, meal replacements. Smooth solubility and digestive comfort for daily fiber



Snacks & Bakery:

Bars, cookies, baked goods, granola — boost fiber with no texture tradeoff



Sweetener Systems:

Pairs well with polyols, stevia, monk fruit, and other highintensity sweeteners



- ✓ **DIETARY FIBER** (Codex & most of country regulations)
- ✓ NON-GMO
- **✓ GLUTEN-FREE**
- ✓ VEGAN & KETO
- ✓ ISO 22000
- ✓ KOSHER / HALAL



