

Sensus

INULIN & OLIGOFRUCTOSE / SWEET FIBRE POWDER

PRODUCTS

- Fruitafit® Inulin
- Frutalose® Oligofructose

APPLICATIONS

- Dairy
- Bakery
- Cereal & Cereal Bars
- Infant Nutrition
- Beverages
- Confectionary
- Ice Cream
- Savory

BENEFITS

- Excellent Soluble Dietary Fibre
- Sugar Replacement
- Synergy with Sweeteners
- Neutral Taste
- Prebiotic Effect
- Low Caloric Value
- Boosts Calcium Absorption



CONTACT INFORMATION

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PRODUCT RANGE

	PRODUCT NAME	CONTENT ¹	SWEETNESS ²	SOLUBILITY
POWDERS	Frutafit® HD Highly dispersible native inulin	≥90%	10%	Medium
	Frutafit® IQ Instant quality native inulin	≥90%	10%	Medium
	Frutafit® CLR Inulin with high solubility	≥85%	30%	High
	Frutafit® TEX! Inulin with highly texturing properties	≥99.5%	0%	Moderate
	Frutalose® SFP Oligofractose high in fiber	≥85%	50%	Very high
SYRUP	Frutalose® SF75 Oligofractose high in sweetness	75%	65%	Very high
	Frutalose® L90 Oligofractose high in fiber	90%	45%	Very high

¹ Inulin/oligofractose content on d.m.

² The sweetness of Frutafit® and Frutalose® is compared to the sweetness of a sucrose solution of the same concentration (=100%).