

NUTRIOSE®, a resistant dextrin, and MALTISORB®, a sugar alcohol, two key products for healthy diets and obesity management.

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Diabetes prevention is a major health concern in obesity management. Obese people are up to 80 times more likely to develop Type 2 Diabetes. NUTRIOSE® and MALTISORB® can offer numerous advantages for healthy diet. They can be used for replacing the bulk of the sugar and, in the case of maltitol, most of the sweetness, together with inducing low glyceic and insulinemic responses.

As a non-viscous, soluble and process stable dietary fiber, NUTRIOSE® (low GR) can easily be incorporated in drinks. Concentrated dilutable fruit drinks formulated with it elicits a glucose response of 10% compared to similar standard commercial product, when consumed after dilution in water. Moreover, it brings a beneficial intake of about 1/3 of the recommended daily intake in fibers.

MALTISORB®, a sugar alcohol, can also fully or partially substitute sugar in foods such as chocolate, ice cream or biscuits, keeping the sweetness and the pleasure of consuming the product, whilst giving a significant reduction in the glyceic response (low GR).

Both NUTRIOSE® and MALTISORB® make it possible to reduce the post-prandial peak in blood glucose level. Also, because of the weak insulinogenic effect, the rate of decrease of this level is slowed making it longer before returning to baseline.

Additionally, fermentation of these products in the colon gives them an “extended energy release” and a satietogenic profile, without digestive discomfort at the recommended doses.

These nutritional characteristics make NUTRIOSE® and MALTISORB® two potential key ingredients for foods and beverages in obesity management and diabetes prevention.