



Healthier  
*Dairy*  
with *products*  
**NUTRIOSE<sup>®</sup>**  
soluble fibre



- Fat and sugar reduction
- Enriched in fibre
- Texture improvement



# NUTRIOSE® soluble fibre

## The key to delicious and healthier dairy products

*The growing prevalence of obesity and associated diseases like diabetes calls for reduced consumption of sugar, fat and calories together with increased consumption of fibre.*

*NUTRIOSE® is the best choice for quality dairy products that meet today's most demanding consumer expectations.*

### Meeting consumers' expectations

- Low fat and sugar-reduced dairy products
- Improved digestive comfort
- Prebiotic effect
- Extended energy release
- Fibre enrichment
- Outstanding digestive tolerance
- Creaminess and mouthfeel preserved

### Answering producers' requirements

- Strengthens marketing position thanks to innovative product potential
- pH, heat treatment and shelf-life stability
- Easily processable on traditional equipment
- High solubility and dispersibility

**A whole range of NUTRIOSE® is available to meet various nutritional profiles and technological performance requirements**

Product concepts offering additional reductions in sugars are possible by combining NUTRIOSE® with MALTISORB® maltitol.

Please feel free to contact our Dairy Development team

**[www.nutriose.com](http://www.nutriose.com)**

Please refer to the local legislation for potential nutritional and health claims on finished products.



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