

fosvitae®

Natural & Healthy Fiber



- ♦ 100% Natural.
- ♦ Low-calorie.
- ♦ High fibre.



Exclusive product
to **zukán**® —



What is fosvitae®?

Fosvitae® is a **product exclusive of Zukán** made from the soluble fibre of cane sugar. It is intended to act as a **substitute for sugar, polyols and fats**, as well as to increase the fibre content.

Thanks to its high content of **Fructooligosaccharides (FOS)**, it improves intestinal transit, while stimulating **the body's natural defences**. Furthermore, it can **reduce the fats and sugars content** in a wide range of products, while at the same time allowing **clean labelling**.



Main benefits

Fosvitae® is a **multifunctional ingredient** that provides nutritional and health value to a large variety of food products:



Beneficial for the **digestive system**.



Low-calorie.



Allows **natural labelling**.



Nutritional properties.

Forms

FOS SYRUP 72° / 75° BRIX



TANK



IBC



Its applications

1

Sugar substitute.

Low-calorie content and no cariogenics.

Bakery and sweets.

Fruit drinks.

Soft drinks.

Jams and preserves.

Syrups, and reduced-sugar and low-calorie syrups.

2

Fat substitute,
very similar texture.

Dairy desserts.

Meat products.

3

Prevents crystallisation.

Ice cream.

4

Emulsifier.

Sauces and soups.

Allowed claims



- ◆ Low-calorie.
- ◆ High Fibre.
- ◆ 100% Natural.
- ◆ Reduced sugar.



Comparison with other fibres

PROPERTIES	FOOD DEXTRIN	INULIN	FOSVITAE®
Polymerization grade	-	>10(10-60)	2-10
Sweetness	Unpleasant taste	Neutral	Neutral 1/3 of saccharose
Water solubility 25°C (g/L)	High	120 (Crystallization problems. Dissolves above 50-80°C)	>750 (The same as monosaccharides)
Viscosity (mPa.S) 5% p/p 10°C	Low	1,6	<1,0
Flavor enhancer	No	No	Enhances with more intensity than saccharose in fruit-based products
Synergic effect	With gelificant agents	With gelificant agents	With intense sweeteners
Thermal resistance	High	Medium	High
pH stability	>4	>4	>4
Status	Powder/Syrup 65° Brix	Powder	Syrup 72° / 75° Brix
FDA	GRAS	GRAS Dietary fibre	GRAS Dietary fibre