fosvitae® Natural & Healthy Fiber



100% Natural. Low-calorie. High fibre.

Exclusive product to **ZUkān** —



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.

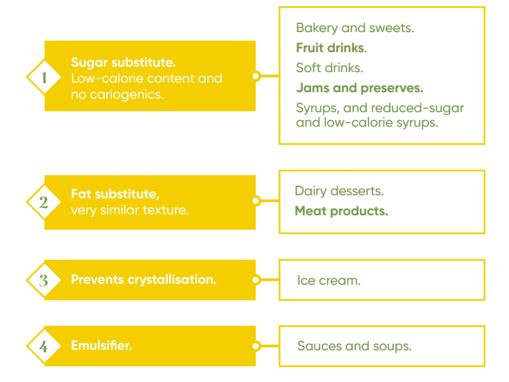


Fosvitae® is a **multifunctional ingredient** that provides nutritional and health value to a large variety of food products:





Its applications



Allowed claims



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



Comparison with other fibres

PROPERTIES	FOOD DEXTRIN	INULIN	FOSVITAE ®
Polimerization grade	_	>10(10-60)	2-10
Sweetness	Unpleasant taste	Neutral	Neutral 1/3 of saccharose
Water solubility 25°C (g/L)	High	120 (Cristallization problems. Disolves 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 65º Brix	Powder	Syrup 72º / 75º Brix
FDA	GRAS	GRAS Dietary fibre	GRAS Dietary fibre



For more information contact us at:

T +34 968 38 90 54 zukan@zukan.es

www.zukan.es