

# M Soluble Fibre MALTOLAN DRM

## HIGHER DIGESTIVE TOLERANCE IN HIGH-FIBRE AND SUGAR- REDUCED PRODUCTS

The **Maltolan DRM Series** are a unique source of fibre conforming the perfect solution for both producers and consumers actively intending to make and taste food and drinks that support a healthy and balanced diet.

An amazing percentage of consumers worldwide are trying to avoid sugars and looking ways to include more fibre to their diet.

Since actual diets are poor in fibre despite all those attempts to increase fibre consumption, most individuals are under most countries' guidelines that counsels a range between 25 to 38 g/day of fibre, very recent studies pray. Reportedly this happens to be by large due to a lack of products with fibre.

## PRODUCT

**MALTOLAN DRM SOLUBLE FIBRE**  
Makes easier to meet consumer demands for more fibre. Due to its higher digestive tolerance without gastric discomfort up to 80 g/kg, clean taste, consumer-friendly labelling and easy to use conditions, MALTOLAN DRM is the optimal ingredient for fibre fortification and/or sugar and fat reduction in a variety of final products.

## Applications

**MALTOLAN DRM**  
Easy incorporation into a wide array of products including:

- BAKERY
- BARS & SNACKS
- BEVERAGES
- CEREAL
- CONFECTIONERY
- DRESSING AND SAUCES
- ICE-CREAM
- MEALREPLACEMENT
- CHEESE
- YOGHURT

... and many more!

## Key Benefits

### Excellent DIGESTIVE TOLERANCE

·Up to three times the digestive tolerance of Inulin.  
Gastric discomfort over to 80 g/kg of final product.

### An array of fibre content claims and Health Benefit claims:

·Low Glycaemic Index – Low Glycaemic Response  
·Contributes to support Healthy Digestion  
·Helps to boost Calcium absorption (Good for bones)

### Neutral Color and Clean Delicious Taste

·Its versatility enables producers to boost fibre increase in a broad range of applications without compromise of tasting and/or texturization.

### Low Calories absorbed fighting sugar-intake weight gain

·Since it is Digestion Resistant, consumers will experience the best in texture and mouthfeel without sensation of reduction of sugar and/or fat products.

### Exceptional processing management with augmented shelf stability

·Including low pH conditions therefore no need to overdosage for loss of fibre with means a very **convenient cost in use.**

## Labelling Options

MALTOLAN DRM offers a versatile array of options for labelling\*:

- Vegetal Natural Fibre**
- Vegetal Fibre**
- Vegetal Source Fibre**
- Maltodextrin**
- Digestion Resistant Maltodextrin**
- Soluble Corn (Maize) Fibre**

## Handling & Storage

**MALTOLAN DRM**  
Store in a Cool & Dry conditions properly sealed in its original package.

## Shelf Life

**MALTOLAN DRM**  
**Liquid:** 365 days  
**Dry Powder and Agglomerated**  
In dependence of packaging system, but normally up to 2 years (24 months).

\*Labelling options may vary from one country to another, so please consult your regulatory personnel about labelling options of your finished product.



## About ND Pharma & Biotech

We are a Science & Innovation-Driven Company with a broad range of solutions for diverse sectors of industry and an ingredients and solutions supplier. To Make Life Better is our purpose and we're devoted to people's lives improvement throughout our Research and Development product portfolio.

**MALTOLAN DRM**  
is part of our **healthy fibre solutions for a better life.**

## MALTOLAN DRM

Solves a broad range of producers' challenges from clean taste and color to digestive comfort or health claim benefits including cost-efficiency considerations that are also important to our customers, manufacturers and final consumers.

**MALTOLAN DRM**  
is a Natural Source ingredient that meets producers, manufacturers and consumers demands All-in-One.