

SECRETS TO SUGAR REDUCTION: **BUILDING BACK TEXTURE, ADDING FIBER**

# Sugar reduction meets fiber in **one versatile solution**



## Bring back sugar's bulk and texture and deliver fiber with **VERSAFIBE™ 285** soluble corn fiber

Formulating appealing reduced-sugar foods and beverages requires more than selecting the right sweetener replacement. You'll also need to consider the right low/no-calorie functional build-back (FBB) ingredients to add back the bulk, texture and functional aspects of sugar that are so important to your product's eating or drinking experience. With Ingredion's **VERSAFIBE™ 285 soluble corn fiber**, formulators gain an ideal solution to build back sensory and functional attributes lost when reducing or replacing sugar. In addition to contributing up to 25% sugar reduction across a wide range of applications, this solution also offers the appeal of high fiber for consumer-friendly product claims.



# Start creating more **healthful bites and sips**

As part of Ingredion's sugar reduction toolkit, **VERSAFIBE™ 285 soluble corn fiber** serves your key needs for functional build-back in reduced-sugar formulations — providing low-calorie bulk replacement to create just-right textures, plus added fiber appeal, while ensuring your flavors and colors shine through.

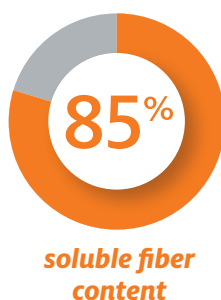
## **FEWER CALORIES, MORE GOOD-FOR-YOU BENEFITS**

Perfectly browned muffins. Chewy nutrition bars. Creamy chocolates. Just-right scoopability in ice creams. **VERSAFIBE™ 285 soluble corn fiber** helps you replicate the unique bulking, browning and mouthfeel of full-sugar products.

- Enables reduced sugar and good/excellent source of fiber claims in many foods and beverages
- Can be used in combination with high-potency sweeteners, such as stevia, to match the sweetness of full-sugar controls
- Labels as “soluble corn fiber” to contribute clean label appeal

## **SATISFY THE HIGH-FIBER DEMAND**

More consumers are seeking increased fiber in their foods. However, it can be a challenge to boost fiber without impacting taste or color. **VERSAFIBE™ 285 soluble corn fiber** provides the clean-tasting solution to differentiate with higher fiber content and consumer-friendly claims in a variety of beverage, bakery and dairy applications.



## **EASY PROCESSABILITY IN YOUR APPLICATION**

**VERSAFIBE™ 285 soluble corn fiber** provides a versatile solution for sugar replacement and fiber fortification, together with the key ease-of-use and process advantages you need to protect your bottom line.

- High process tolerance and solubility
- Low viscosity for easier processing
- Easy to use with excellent dispersibility
- Suitable for a variety of processing conditions



## **UNLOCK THE SECRETS OF SUGAR REDUCTION WITH INGREDION**

When you're ready to reduce sugar without compromising consumer appeal, talk to the experts at Ingredion. We'll connect you to the consumer insights, formulation expertise and application-specific approaches that you need to create in-demand reduced-sugar foods and beverages more quickly and easily — including a broad range of sugar reduction solutions for sweetness replacement and building back functionality. Our experts can also support formulators with ingredient system solutions that add certainty to creating reduced-sugar products with just-right taste and texture.

Create your next **reduced-sugar sensation with us**

[ingredion.us/versafibe](https://www.ingredion.us/versafibe) | 1-800-713-0208



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