

NutraFlora® Plus Hi-maize® Summary Sheet

NutraFlora plus Hi-maize resistant starch is a fiber blend of NutraFlora® short-chain fructooligosaccharides (scFOS®) prebiotic soluble fiber and Hi-maize® resistant starch. NutraFlora® is derived from beet or cane sugar using a patented process, non-GMO ingredients, and a natural fermentation method, which results in the highest concentration of pure scFOS on the market. Hi-maize® resistant starch is a natural food starch that resists digestion in the small intestine and behaves as a dietary fiber in the large intestine. NutraFlora plus Hi-maize blend delivers the advantages of soluble and insoluble fibers, and numerous health benefits offered by these functional ingredients.

NutraFlora Plus Hi-maize passes intact through the upper gastrointestinal tract, arriving in the colon where it is fermented by beneficial bacteria into short-chain fatty acids (SCFA). The production of SCFA is associated with enhanced mineral absorption, improved digestive health and immune health.

Health Benefits

NutraFlora plus Hi-maize health benefits include:

- Improved digestive function and regularity
- Reinforced immunity
- Improved absorption of minerals, especially calcium and magnesium
- Enhanced absorption of soy isoflavones

Label Claim Opportunities

NutraFlora plus Hi-maize allows for a variety of claim opportunities. For additional information on claims and use levels, please contact your sales representative.

United States

- Nutrient Content Claims
 - √ Good source of fiber
 - √ Excellent source of fiber
- Structure Function Claims
 - √ Fiber enriched for digestive health
 - √ Supports a strong immune system

Product Line

The product line is comprised of a blend of NutraFlora and Hi-maize that delivers 93 percent of dietary fiber, including soluble and insoluble fiber. Additional blends can be developed to meet specific needs.

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Technical Benefits

NutraFlora plus Hi-maize can be used to enhance the nutritional profile of a variety of food applications including:

- Baked Goods
- Bars
- Breakfast Cereals
- Dry Soups
- Frozen Desserts
- Meat Analogues

NutraFlora plus Hi-maize is ideal for low moisture foods, and can be used in mildly processed high moisture foods that do not exceed 100°C. NutraFlora plus Hi-maize also provides an array of functional improvements such as enhancement of flavors, improvement of stability and texture, moisture retention, and shelf-life extension. Furthermore, NutraFlora plus Hi-maize does not participate in Maillard browning, protecting the protein quality of food systems and preventing excessive color formation in baked goods.

NutraFlora plus Hi-maize delivers a clean, slightly sweet flavor profile, with only 1.5kcal/g, allowing it to be used as a partial replacement of sugar, flour and fat in the development of healthier products. NutraFlora has also been shown to mask off-flavors, including soy off-notes and metallic aftertastes associated with high intensity sweeteners. In addition, NutraFlora works synergistically with sweeteners and flavors, creating opportunities for cost savings in some applications.

NutraFlora plus Hi-maize is natural, GMO-free, Generally Recognized as Safe (GRAS) and Kosher certified.

Label Declarations

United States

- Fructooligosaccharides, Corn Starch
- scFOS, Corn Starch
- Fructan, Corn Starch
- Oligosaccharide, Corn Starch

Canada

- Fructooligosaccharides, Corn Starch
- Other label possibilities

Other Regions

- Please contact your sales representative for label declarations in areas outside of the U.S. and Canada.