



Resistant Dextrin NuFiber

NuFiber is a natural small molecule water-soluble dietary fiber obtained by enzymatic hydrolysis, fibrosis, purification and drying using corn starch as raw material. It is a white to pale yellow powder, a colorless or light yellow liquid containing a large amount of starch crosslinks and will not be hydrolyzed by human digestive enzymes.

Advantages of NuFiber

- Quick dissolution
- Low viscosity
- Acceptable daily intake
- Good taste with slightly sweet
- Good thermal and acid stability
- Rich applicability

Functions of NuFiber

- Reducing blood glucose
- Regulating blood lipid
- Promoting the growth and reproduction of gastrointestinal probiotics
- Enhancing intestinal function
- Controlling weight

Specification of NuFiber

SPECIFICATION	P90	P82	P70	L90
Total Dietary Fiber Content	≥90%	≥82%	≥70%	≥90%
Color	White to light yellow powder			From dark to light yellow syrup
Moisture	≤5%	≤5%	≤5%	Solid substance ≥75%
Protein	None	None	None	None
Fat	None	None	None	None
Ash	≤0.2%	≤0.2%	≤0.2%	Sugar ≤ 2%
pH	4.0—6.0	4.0—6.0	4.0—6.0	4.0—6.0

Manufacturer:
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Application of NuFiber



DAIRY PRODUCTS

NuFiber can be added easily to the production of fiber fortified dairy products or supplementary fiber beverage for its low calorie. The addition of NuFiber has fully activated with Lactobacilli, Bifidobacteria and other beneficial gut bacteria to make the better effect.

BEVERAGE

NuFiber can be added in the beverage to replace part of the syrup, which can quench thirsty, replenish water, reduce the calories and provide with needed dietary fiber for human body.



INFANT FOOD

After weaning, the Bifidobacterium of infants suddenly drop, which leads to diarrhea, anorexia, growth retardation and the decrease of nutrient utilization. NuFiber can improve the utilization of nutrients and the absorption of micronutrient with Bifidobacterium effect.

FLOUR PRODUCTS

The addition of NuFiber in rice and bread can greatly improve the taste and flavor. NuFiber can be added in biscuit baking with fiber-based function. NuFiber in pastry and cakes can keep soft, moisturized and increase the shelf life.



HEALTH CARE PRODUCTS

NuFiber can stimulate the proliferation of intestinal Bifidobacterium, Lactobacillus and other beneficial bacteria, while regulating PH of intestine, improving the breeding environment of beneficial bacteria, and promoting intestinal peristalsis, to reduce the constipation.



MEAT PRODUCTS

NuFiber can be used as an excellent fat substitute to produce high protein, high dietary fiber, low fat, low salt, low calorie sausage with healthcare function.



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