

# PreBioM

A Natural Prebiotic that Enhances Digestive Health



**PRODUCT:** PreBioM

**LABEL NAME:** Organic Acacia Senegal

## PREBIOM

PreBioM is a clinically researched, whole food prebiotic dietary fiber derived from acacia senegal and acacia seyal trees. This prebiotic hydrocolloid is tasteless, odorless, and contains no additives, and is GMO-free and 85% prebiotic soluble fiber. Because of its low viscosity response in water, fiber levels of 6-8g per serving are achievable with little to no effect on the body of the beverage. PreBioM's neutral taste, complete solubility, and high digestive tolerance makes it the most versatile dietary fiber for metabolic health. PreBioM can be formulated into functional foods and beverages and is a natural clean label stabilizer.

## KEY BENEFITS OF PREBIOM

- FDA Dietary Fiber
- Supports Overall Regularity
- Increases Bifidobacteria and Lactobacillus Levels
- Generates Short Chain Fatty Acids Acetate, Propionate, and Butyrate
- Superior Stabilization
- Enhanced Texture
- Increased Shelf Life
- Supports Healthy Lipid and Sugar Metabolism

## APPLICATIONS FOR PREBIOM

- Emulsification
- Stabilization
- Film-Forming
- Encapsulation
- Processed Foods
- Beverages
- Confectionery
- Flavor Emulsion

## TYPICAL ANALYSIS OF PREBIOM

INGREDIENT	PERCENTAGE
Carbohydrate	75-80%
Fat	<0.05%
Fiber	80-90%
Prebiotic	80-85%
Insoluble Fiber	0.05-0.07%
Protein	0.2-0.3%
Ash	<0.5%
Moisture	12-15%

The FDA has concluded that acacia (PreBioM) has a physiological effect on postprandial blood glucose and insulin that is beneficial to human health. Studies reveal that acacia (PreBioM) has a statistical significance in lowering post postprandial blood glucose at a 5g dose, and a statistical significance in lowering postprandial insulin at higher doses with high digestive tolerance. The attenuation of postprandial blood glucose and insulin response is associated with a reduced risk of type 2 diabetes and coronary heart disease.

PreBioM stimulates the growth of beneficial microflora in the gut and supports healthy lipid and sugar metabolism. The role of microflora is an area of intense research and has implications for digestion, immunity and mental health. PreBioM is a carbohydrate food source for 'friendly' bacteria species already living in the colon, and the composition of intestinal bacteria can affect digestion, immune function, and weight control. As a result, product developers are looking to offer PreBioM in a variety of food categories. PreBioM not only has the highest concentration of soluble fiber, but also meets consumers at the intersection of availability, convenience, and affordability.

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## HEALTH BENEFITS OF PREBIOTIC SOLUBLE FIBER

Prebiotics naturally reside in the soluble fiber of acacia, fruits, vegetables, legumes, and other plant foods. Prebiotic Soluble Fiber helps to slow uptake of dietary cholesterol in the intestines, possibly lowering total levels of cholesterol in the blood and allowing it to be eliminated. This can reduce clogging of arteries and high blood pressure (hypertension).

Prebiotic Soluble Fiber also helps to slow sugar absorption in the intestines, preventing spikes in blood glucose after a carbohydrate-rich meal. This can help diabetics to avoid potentially dangerous highs and lows in blood sugar levels.

One serving of PreBioM Organic Acacia fiber provides 8.5 grams of soluble fiber, equivalent to the amount in eight medium-sized apples., helping to support digestion, weight loss, and cardiovascular health.

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## IN VITRO EVALUATION OF PREBIOTIC FIBERS

- PreBioM led to an increase of all three main short-chain fatty acids.
- PreBioM led to an increase in the concentration of total bacteria and correlated with bifidogenic and lactobacillogenic effects.
- PreBioM is fermented during 48 hour of color incubation to acetate, propionate, and smaller amounts of butyrate and lactate.
- Supplementation with Gum Acacia showed significant improvement in lipid levels and decreased cholesterol levels.
- Gum Acacia ingestion caused significant reduction in BMI and body fat percentage.

