

Olifructine™

Organic Agave Fructans

Agave inulin, a versatile fiber to reduce the fibre gap

Most of consumers already acknowledge the benefits of fiber consumption, they want to fill the fiber gap on their diet but struggle to find fiber rich products. Therefore, adding fiber to food and beverages its now a necessity to help consumers reach their nutritional goals.

The most succesful fibres in the market are fructans (also called inulin), and agave fructans extracted from the Agave tequilana plant are the best option to reach current health, nutritional and technological goals of the industry.

Nutritional

Most of the world population is getting far less than the 25-30g dietary fibre recommended per day by the WHO. Olifructine AFs It is a unique source of fibre: Organic Agave Plant. This natural soluble fiber effectively enhances the dietary fiber content of final products. It has a low caloric value, so it can be added to decrease overall calorie content of your product by reducing high caloric ingredients.

It is labeled as Organic Inulin or Agave fructans, its the most functional fibre to be added in organic, plant-based and high in fiber projects.

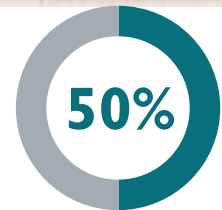
Health

Agave fructans are not digested by the enzymes in either the stomach or the small intestine. Therefore, it is a dietary fibre and provides positive attributes in gut wellness, such as anti-constipation activity. Fructans are prebiotic fibers that nourish beneficial colonic Bifidobacteria & Lactobacilli, triggering a series of positive gut health effects.

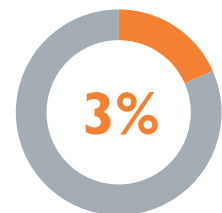
Olifructine AFs has low glycaemic index, it does not raise neither glucose or insulin levels in the blood and it is also suitable for no-allergens and keto diets.

Technological:

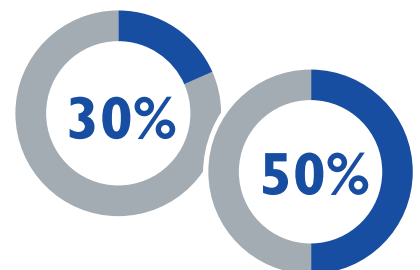
Olifructine AFs can partially replace sugar & fat in your projects. Reduce this less attractive ingredients without affecting consumer acceptance. Agave fructans enhances product's softness, creaminess, mouthfeel and desired texture while reducing sugar and/or fats. Moreover, Agave fructans work in synergy with sweeteners such as Stevia and Monk Fruit to reach low sugar goals. They are highly soluble & stable to thermal processes to easily implement fibre in your projects.



Only 50% of calories compared to sugar (FDA/EFSA)



Add only 3% for a fiber claim

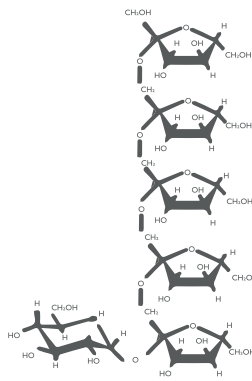


Replace 30% of sugars or 50% of fats

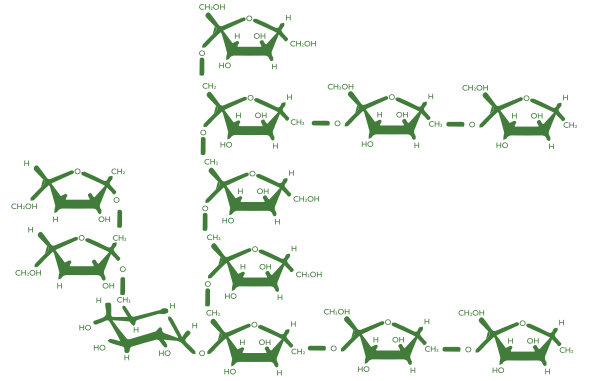
Making the difference in fibre

Agave Fructans (inulin) are outstanding fibres with a branched structure, compared with typical inulin from other sources. This difference gives Agave fructans advantages over typical inulins.

Typical inulin



Agave fructans



	Olifructine™	Inulin-type fructans	Other fibres
Source	Agave	Chicory, Jerusalem Artichoke	Psyllium, Corn, Wheat or artificially produced
Organic	Yes	No	Mostly Not
Structure	Ramified fructose polysaccharides	Linear fructose polysaccharides	Glucose-based, Xylose-based and other forms of polysaccharides
Prebiotic profile	Known prebiotics that promotes gut health, high biodisponibility	Known prebiotics that promotes gut health, limited biodisponibility	None or Not fully studied
Thermal stability in processes	Up to 200°C	Up to 160-180°C	Up to 150-200°C
Solubility	High (70% at 20°C)	Medium (10% at 20°C)	Low to High

2.3x

Solubility

Olifructine Afs is 2.3 times more soluble than other inulins (up to 70° Brix).

2x

Prebiotic effect

Naturally Branched structure shows higher biodisponibility of fibre for gut and brain benefits.

2x

Texture enhancement

Softer, more pleasant texture results and best results with less quantity.

Applications - Suggested Formulations

 <p>Snacks</p> <p>Improve firmness</p>	 <p>Bakery</p> <p>Maintain softness</p>	 <p>Powder and RTD beverages</p> <p>Enhance mouthfeel</p>	 <p>Frozen desserts</p> <p>Increase creaminess</p>	 <p>Dairy products</p> <p>Improve texture</p>	 <p>Spreads</p> <p>Improve spreadability</p>	 <p>Confectionary</p> <p>Improve flavors</p>
--	--	--	---	---	---	---

Fructans	10%	5-10%	2-10%	4-7%	2-10%	20-25%	5-12%
Sugar reduction	-60%	-20%	Up to 100%	-12%	-12%	Up to 100%	50%
Fat reduction	-50%	-80%	-30%	-30%	-30%	-30%	-50%

To improve your formulations with Olifructine™ contact: sales_info@nutriagavesgroup.com / technical_info_uvalenzuela@nutriagavesgroup.com