

Solubles fibers

More than 85% fibers without viscosity



- ◆ **FIBRACLEAR®** is extracted from Guar seeds (*Cyamopsis tetragonoloba*). Soluble fibers without apparent viscosity, partially hydrolyzed guar gum (PHGG) is already very popular in Japan and the United States, where it is commonly used in many types of food applications and beverages.
- ◆ Fibers are essential in the daily diet as they participate in a good cardiovascular functioning, and have **hypoglycemic and cholesterol-lowering properties**.
- ◆ Commonly used in hospitals for patients fed enterally (tube), soluble fibers **FIBRACLEAR®** developed by TOURNAY Biotechnologies are finally available on the market for mass consumption.

Propriétés

Fibers without disadvantages of fibers



- ◆ Most fibers block the absorption of nutrients and essential minerals like calcium and magnesium. Conversely, **FIBRACLEAR®** enhances the bioavailability of minerals and nutrients in the intestinal cells.
- ◆ Benefits are highest for the body and health.
- ◆ PHGG specifically reduce the absorption of fat and cholesterol through their action on bile salts (depletion flocculation mechanism).
- ◆ **FIBRACLEAR®** contributes to dieting.



- ◆ **FIBRACLEAR®** participates in the balance of intestinal flora. It has a prebiotic effect.
- ◆ By extending the transit time in the colon, without affecting the time of oral-coecal transit, **FIBRACLEAR®** has anti-diarrhea effects.
- ◆ **FIBRACLEAR®**, promoting hydration in intestinal cells, helps fight against constipation.



- ◆ PHGG performs better than other soluble fiber in the management of blood glucose. Thus, a diet rich in **FIBRACLEAR®** can lower the glycemic index of foods.
- ◆ **FIBRACLEAR®** controls the release of glucose into the bloodstream, avoiding feelings of cravings due to pikes in blood sugar.
- ◆ **FIBRACLEAR®** snacking, and contributes to dieting.



- ◆ **FIBRACLEAR®**, increasing the bioavailability of minerals, can also promote the absorption of water in the intestinal cells.

Applications

100% adaptable



In powder form, with more than 85% of soluble fibers, **FIBRACLEAR®** can be easily use in capsules and tablets.



By facilitating the absorption of minerals and water, and its action on glucose control, **FIBRACLEAR®** is an essential ingredient in the formulation of bars, cookies or sports drinks.



Tasteless, odorless, without viscosity, pH and T°C stable, **FIBRACLEAR®** has no impact on the physical characteristics of final product, but enhance the health's effects.



FIBRACLEAR® has no viscosity. It can therefore enrich in soluble fibers many liquid matrices such as juices, milk, soft drinks or drinking yoghurts.

FORMULATION WITH **FIBRACLEAR®**: Red fruits Soda Antiox



♦ **Composition** : water, red fruit juices (10%), **FIBRACLEAR®** (3,5%), acidifier: lemon juice, sweeteners: acesulfame K and aspartame, green tea extract **THV80**, cinnamon extract, pomegranate extract, salt free sea water, natural flavors.

♦ Totally soluble and without viscosity, **FIBRACLEAR®** has stabilizing properties, and allows a gradual release of flavors. It also greatly improves the mouthfeel.

♦ Nutritional claim: « **Source of fibers** ».

♦ The incorporation of green tea extracts **THV80**, cinnamon and pomegranate developed by TOURNAY can provide the equivalent of 4,000 ORAC units, about the antioxidant power of 5 fruits in a can of 50cl.



♦ Completely soluble in water, salt free seawater TOURNAY Biotechnology contains 15% magnesium. Its incorporation allows to put many health claims on the label as: «Magnesium contributes to the maintenance of normal bone», «Magnesium contributes to the maintenance of normal teeth», «Magnesium contributes to normal protein synthesis», etc.

Technicalities

FIBRACLEAR®

Along with these properties on the health **FIBRACLEAR®** has very interesting technical characteristics.

- ♦ **Emulsification**
- ♦ **Anti-staling**
- ♦ **Ice crystal control**
- ♦ **Reduce fat baked goods**



0% viscosity

100% soluble

> 85% fibers

Tasteless

Odorless

100% natural

pH stable

T°C stable



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