



Summary of Key Benefits Compared to Competitors

- Natural sweetness (~60% as sweet as sucrose)
- Least flatulent (gas production), therefore better tolerated and higher levels of inclusion
- Increased acid stability; stable up to pH 2.0
- Not dependent on single raw material source; can be produced from various starch sources

	VitaFiber™	Beneo®	Nutraflora®	Fibresol-2®
Type:	IMO	FOS/Inulin	Short-chain FOS	Malto-dextrin
Company	BioNeutra	Orafti	GTC	ADM
Non-GMO	✓	✗	✓	✓
Kosher/Halal	✓	unknown	Kosher	✓
Organic available	✓	✓	✗	✗
Raw material source	Cereal starch	Chicory root	Cane or beet sugar	Corn starch
Functional Attributes:				
Prebiotic	✓	✓	✓	✓
Fiber effect	✓	✓	✓	✓
Tolerability	45g/day	15g/day	15g/day	Data not available
Non-cariogenic	✓	✓	✓	✓
Low Glycemic Index	✓	✓	✓	✓
Calories	1.5Kcal/g	1.5-2Kcal/g	1.5cal/g	1.6Kcal/g
Assists with weight management	✓	✓	✓	✓
Increases calcium absorption	✓	✓	✓	✓
Increases satiety	✓	✓	✓	✓
Process Attributes:				
Form (Syrup:S / Powder:P)	S/P	FOS: S/P Inulin: P	P	S/P
Adds texture	✓	✓	✓	✓
Pleasant mouthfeel	✓	✓	✓	✓
Viscosity	7500-8300 cps. at 20°C	Data not available	Data not available	Low
Temperature stability	~350°F	Data not available	✓	✓
Browning effect	✓	✓	✗	✗
pH stability	pH 2-9	pH 4-13	pH 4-13	pH 4-6
Shelf life (days)	24 mo.			≥ 18 mo.
Bulking agent	✓	✓	✓	
Fat replacer	✓	✓	✓	✓
Humectant	✓	✓	✓	✓
Natural sweetness	~60% sucrose	30% sucrose	30% sucrose	<10% sucrose
Synergy with high intensity sweet	✓	✓	✓	✓
Flavor enhancement	✓	✓	✓	✗

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