Label-friendly fiber, loaded with functionality.

Health-conscious consumers are quickly discovering the nutritional benefits of fiber – and realizing that their consumption often falls short. Oliggo-Fiber® chicory root fiber is a naturally-sourced* fructan extracted from chicory root. It’s a versatile ingredient that can support label-friendly formulation goals, improved nutritional profile, reduced sugar and more without impacting taste.

The root of healthy innovation

• **Beneficial fiber** supports healthy digestion, bone health and weight management; negligible glycemic impact

• **Improves texture and flavor**, adding creaminess and mouthfeel to reduced-fat applications

• **Supports sugar reduction**, creating synergy with high-intensity sweeteners and adding bulk solids

www.chicoryrootfiber.com
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### CARGILL PRODUCTS

<table>
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<th>Ingredient</th>
<th>Fiber content, dry</th>
<th>Sugar content, dry</th>
<th>Sweetness</th>
<th>Solubility at 20°C</th>
<th>Functional Benefits</th>
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<td><strong>LIQUID</strong></td>
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| L90 (Liquid oligofructose) | 87% | 13% | 40% | >950g/L | • Supports sugar reduction  
• Offers high solubility with fiber enrichment  
• Binds bars together |
| F97 (Oligofructose powder) | 95% | 5% | 10% | 350g/L | • Supports sugar reduction with low residual sugar  
• Offers highest solubility with fiber enrichment |
| S30 (Native inulin with increased solubility) | 90% | 10% | 15% | 300g/L | • Optimized for sugar reduction in lower-water systems  
• Offers higher solubility |
| DS2 (Desugared native inulin with increased solubility) | 98% | 2% | 0% | 200g/L | • Supports sugar reduction with minimal residual sugar  
• Offers increased solubility |
| **POWDER** |                   |                   |           |                    |                     |
| Instant (Native inulin) | 90% | 10% | 10% | 100g/L | • Versatile fiber enrichment  
• Replaces mouthfeel of fats |
| XL (Long-chain inulin) | 98.5% | 1% | 0% | 0 (gel formation) | • Offers label-friendly texture enhancement  
• Excellent replacement for mouthfeel of fats |
| XL Ultra (Long-chain inulin) | 98.5% | 1% | 0% | 0 (gel formation) | • Offers lower water activity, higher stability |

Oliggo-Fiber® is GRAS (Generally Recognized as Safe), KOSHER & HALAL. It does not contain GMOs** or GMO-derived components; not produced using GMO-based technology.

### APPLICATIONS

- Bakery
- Bars
- Beverages
- Confectionery
- Dairy
- Fruit Preps
- Meats
- Pharmaceutical
- Snacks

**Partner with Cargill for label-friendly formulation.**

Contact your sales representative or call us at 1-877-SOLUTNS (765-8867) or visit chicoryrootfiber.com.

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1 Typical values
2 All sugars present in Oliggo-Fiber products are inherent to the chicory root and are not considered “Added Sugars.”

*FDA has not defined natural. Contact Cargill for source and processing information.

**There is no single definition of “non-GMO” in the USA. Contact Cargill for source and processing information.

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