

A kernel of inspiration:

Cargill soluble corn fiber



Soluble corn fiber is a versatile solution for adding dietary fiber to foods and beverages — as well as a highly soluble bulking agent for reduced-sugar applications. Now, consumers can enjoy the tastes they love with less sugar and fewer calories!

Delivers on consumer needs

Fiber is the #2 nutrient

Americans are seeking to consume more of¹

Enables claims of “**excellent source of fiber**”

Soluble corn fiber is a well-tolerated

fiber; won't create GI issues when consumed

Reduces sugar & calories

by displacing caloric carbohydrates

Provides beneficial nutrition



Promotes gut health as a fermentable fiber



Supports calcium absorption for healthy bones



Supports weight management — half the calories of sugar

Reduces sugar & calories

↑100%

Replaces up to 100% of sugar with half the calories²



Cargill soluble corn fiber can reduce sugar in:

- ✓ Bakery
- ✓ Beverages
- ✓ Cereal / granola
- ✓ Confectionery
- ✓ Ice cream & frozen desserts
- ✓ Specialized nutrition
- ✓ Yogurt

Simplifies product formulation



Highly soluble, providing excellent performance & mouthfeel



Neutral taste & color won't impact flavor or appearance



Label-Friendly



Plant-Based



Sugar Reduction



Non-GMO³

Find your label-friendly inspiration — learn more at cargill.com/solublecornfiber.

¹ IFIC 2024 Food and Health Survey.

² Sugar reduction levels vary by application & formula

³ There is no single definition of “non-GMO” in the USA. Contact Cargill for source and processing information.