

# Chicory Root Fiber Application Solutions

## FIBER FORTIFICATION



### GOOD TO KNOW

Chicory Root Fiber is an easy-to-use soluble dietary fiber that allows fiber enrichment for each food and beverage category.

#### BISCUIT/CAKE

LCF LIQUID  
or S30 POWDER

#### BREAD

INSTANT POWDER

#### EXTRUDED SNACK

INSTANT POWDER

#### BARs

LCF LIQUID  
or S30 POWDER

#### READY-TO-MIX POWDER/SHAKE

INSTANT POWDER  
or S30 POWDER when higher solubility is required

#### NON-ACIDIC BEVERAGE

INSTANT POWDER  
or S30 POWDER for clear beverage

#### NON-DAIRY YOGURT

(fruit preparations)  
LCF LIQUID  
or INSTANT POWDER

#### NON-DAIRY CHEESE

INSTANT POWDER

#### SUPPLEMENTS

INSTANT POWDER

## SUGAR REPLACEMENT



### GOOD TO KNOW

Chicory Root Fiber is a naturally sourced functional solution to replace sugar:

- Only 2 kCal/g\*
- High solubility
- Acts as a bulking agent
- Improves mouthfeel
- Stabilizes texture over the shelf life

\* may be subject to local regulations.

#### BISCUIT/CAKE

LCF LIQUID  
or S30 POWDER

#### BAKERY FILLING

S30 POWDER

#### CONFECTIONERY

INSTANT POWDER  
or F97 POWDER for strong sugar reduction

#### BARs

LCF LIQUID

#### NON-ACIDIC BEVERAGE

INSTANT POWDER  
or F97 POWDER for strong sugar reduction  
or S30 POWDER for clear beverage

#### NON-DAIRY YOGURT

(fruit preparations)  
LCF LIQUID  
or INSTANT POWDER  
or S30 POWDER

#### NON-DAIRY FROZEN DESSERT

LCF LIQUID

#### NON-DAIRY DESSERT

INSTANT POWDER  
or F97 POWDER for strong sugar reduction

## FAT REDUCTION



### GOOD TO KNOW

Chicory Root Fiber provides a great mouthfeel and enhances texture thanks to its fat mimetic effect in high moisture systems.

#### BISCUIT/CAKE

LCF LIQUID  
or F97 POWDER

#### MEAT AND PLANT-BASED ALTERNATIVES

XL POWDER

#### MARGARINE/SPREADS

XL POWDER

#### NON-DAIRY YOGURT

XL POWDER

#### NON-DAIRY CHEESE

XL POWDER

#### NON-DAIRY FROZEN DESSERT

INSTANT POWDER  
or XL POWDER