

Taiyo introduces new sunfiber varieties

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Taiyo has presented new varieties of its all-natural, soluble dietary fiber Sunfiber, which can now also be used as a sweetener. During Vitafoods Europe, the company also showed solutions that contribute to balanced blood sugar levels. The sugar-like taste profile of Sweet-Sunfiber and Sunfiber-Matcha honey, as well as their special technological properties, give end products a pleasant sweetness and texture. In addition, consumers benefit from the health-boosting advantages of the prebiotic fiber.



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The Sunfiber range also offers optimized technological benefits. The ingredients are highly water soluble, stable at different pH levels and temperatures, and can therefore be used for a variety of applications, such as dairy and bakery products, meats and sausages, beverages, ice-creams and confectioneries.

The Sunfiber portfolio qualifies as an organic material, is non-GMO and a 100% gluten-free product. It is Kosher and Halal certified and suitable for vegetarians and vegans.