

No Added Sugar, Prebiotic Fortified Dark Chocolate

A fun way of delivering health! A tasty and effective format for delivering the daily dose of prebiotics with indulgence.

Healthiest ever chocolate to provide the goodness of prebiotics with reduced sugar. Healthy food has never tasted better.

Short chain FOS is known to aid in immunity building, improved bone health and better mineral absorption in the body. Chocolate are self-stable and a good channel to pass on digestive health without changing the conventional production process.

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- ✓ PREBIOTIC FIBERS.
 - ✓ RICH IN DIETARY FIBER.
 - ✓ REDUCED SUGAR.
 - ✓ GOOD FOR GUT & DIGESTIVE HEALTH.

Functional Advantages

- Improved mouth feel.
- Improved flavor delivery.
- Partial sugar replacement potential.
- No change in the process | No special equipment required.
- Heat stable



Prebiotic Advantage

Fecal Microbial Composition

FOS increases fecal numbers of Bifidobacteria and Lactobacilli and decreases those of E.coli

Colonic Luminal pH

FOS increases volatile fatty acids which reduces intestinal pH that is detrimental to pathogenic growth

Intestinal Absorption of Minerals

FOS improve the apparent total tract digestibility of several minerals

Fecal Bacterial Metabolites

FOS increases fecal acetate, propionate butyrate, and total SCFA and reduces circulating ammonia and fecal phenol

Insulin Sensitivity

sc-FOS reduces basal insulin resistance, alters glucose and lipid metabolism, and improve glucose homeostasis

Immunity

sc-FOS supplementation has been linked with higher IgM levels, an immune parameter

Specific Benefits



Muscle Building

Enhanced bio-availability of amino-acids.



Women Nutrition

Reduced bone loss, positive defense towards gestational diabetes, UTIs.



Sports Nutrition

Sustained glycemia, reduced GI distress & improved immune-competence.



Geriatric Nutrition

Improved gut barrier, regulated bowel movements improved immune-competence and over all metabolic health.

Recipe

Ingredients	Control	With FOS
Coco Powder	19.85	19.85
Sugar	34.00	-
Maltitol Syrup M80	-	23.98
FOS L95 syrup -	-	2.80
SMP	-	-
Cocoa Butter	2.80	2.80
Lecithin	2.00	2.00
Vanilla	1.60	1.60
Total	100.00	100.00

Nutritional Advantage

Parameter	Control	With FOS
Energy (kcal)	584.78	525.78
Total Fat (g)	48.33	20.63
Saturated Fat (g)	28.99	28.99
Trans Fat (g)	-	-
Total Carbohydrate (g)	45.37	45.54
Of which Sugars (g)	34.19	0.68
Dietary Fiber (g)	6.55	16.50
Protein (g)	3.97	3.97

About TATA NQ

Tata NQ is the Nutritional Solutions Division of TATA Chemicals Ltd, a group company of the \$140 bn Tata conglomerate - offering science backed nutritional solutions through innovative ingredients, food technology service, R&D and world class manufacturing facilities.



Only full scale Manufacturer of FOS and GOS Prebiotics in India



State - of the art Manufacturing Facilities in Nellore and Sriperumbudur.



Certification FSSCI, FDA GRAS, Halal, Kosher, GMP



Biggest Manufacturer, using whole cell technology



60 Member food-tech & R&D Scientists based out of Pune Innovation Center



Numerous patents & international Publication



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