

Prebiotic Enriched Malt Drink Premix

A pleasant tasting nourishing drink rich in micro-nutrients and prebiotic fibre to enhance digestive health.

This product is custom made to provide beneficial and hard to get macronutrients for our body. It contains prebiotic dietary fiber. Presence of FOS has been known to aid in immunity building, improved bone health and better mineral absorption in the body. This can be produced without changing the conventional production process. This Malt Drink Powder provides a gut friendly solution for the daily fiber requirement in the diet.



Functional Advantages

- Good reconstitution properties.
- Improved mouth feel.
- Masking off-notes & improved flavour delivery.
- Partial or complete sugar replacement potential.
- No change in the process, no special equipment required.
- Compatible in liquid, paste, solid & powder end product formats.



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
Barley malt	30.00	30.00
Whole milk powder (Milk solids)	22.40	22.40
Whey protein isolate	30.00	30.00
Sugar	13.00	9.00
FOS	-	4.00
Cocoa powder	2.06	2.06
Chocolate flavour	1.00	1.00
Caramel colour	0.10	0.10
Acidity regulator	1.00	1.00
Emulsifier	0.50	0.50
Total	100.00	100.00

Nutritional Advantage

Parameter	Control	With FOS
Energy (kcal)	402.00	394.00
Total Fat (g)	8.37	8.37
Saturated Fat (g)	-	-
Trans Fat (g)	-	-
Total Carbohydrate (g)	48.30	48.30
Of which Sugars (g)	13.00	9.00
Dietary Fiber (g)	2.13	6.00
Protein (g)	33.33	33.33

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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