

FOSyllium

More effective & balanced fiber blend. Synergy improves prebiotic effect keeping intact the native fiber benefits.



Psyllium husk is popular ingredient and its benefits are well established. However the health and functional benefits provided by various dietary fibers differs from fiber to fiber each bringing a distinct value to the table. Given this, a combination of a well established dietary fiber with a prebiotic as well as dietary fiber will provide more health benefits than those provided by the individual fibers.

Functional Advantages

- Synergistic combination providing immediate and long term relief.
- More prebiotic effect & SCFA production.
- Enhanced palatability and mouth feel.
- Effectively reduces colonic pH
- Clean & natural sweetness.



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
Psyllium Husk	99.45	79.60
FOSSENCE P95	-	20.00
Flavour	0.50	0.40
Sweetener	00.05	-
Total	100.00	100.00

Nutritional Advantage

Parameter	Control	With FOS
Energy (kcal)	100.00	110.00
Total Fat (g)	-	-
Saturated Fat (g)	-	-
Trans Fat (g)	-	-
Total Carbohydrate (g)	99.50	99.50
Of which Sugars (g)	-	-
Dietary Fiber (g)	99.50	99.60
Protein (g)	-	-

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 FSSC,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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