

Muesli with Prebiotic Goodness

An effective, wholesome & good for gut snack – the perfect breakfast option with nuts, seeds, berries & prebiotic fiber

Start your day on a energetic note!

This product contains protein and prebiotic dietary fiber along with goodness of nut, seeds & berries.

Presence of sc-FOS helps in immunity building, improved bone health and better mineral absorption in the body.

No added sugar prebiotic fiber muesli makes a gut friendly solution for the daily fibre requirement of the diet. This can be produced without changing the conventional production process.



PREBIOTIC FIBERS



GOOD FOR GUT & DIGESTIVE HEALTH.



NO ADDED SUGAR.



RICH IN DIETARY FIBER.



WHOLE SOME SNACK WITH GOODNESS OF PREBIOTICS.

Functional Advantages

- Good coating ability
- Masking off-notes improved flavour delivery & prolonged crispiness.
- Partial or complete sugar replacement potential.
- No change in the process no special equipment required.
- Heat stable.
- compatible in liquid & solid form.



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
Rolled Oats	16.00	16.00
Multigrain Flakes	16.00	16.00
Corn Flakes	10.00	10.00
Almond	15.00	15.00
Cranberry	8.00	8.00
Raisin	8.00	8.00
Pumpkin Seed	6.00	6.00
Sunflower Seed	6.00	6.00
FOS	-	6.00
Maltitol	-	9.00
Sugar	15.00	-
Total	100.00	100.00

Nutritional Advantage

Parameter	Control	With FOS
Energy (kcal)	426.00	397.00
Total Fat (g)	15.42	15.42
Saturated Fat (g)	-	-
Trans Fat (g)	-	-
Total Carbohydrate (g)	62.87	62.87
Of which Sugars (g)	31.69	17.02
Dietary Fiber (g)	7.28	12.95
Protein (g)	8.82	8.82

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



Biggest Manufacturer, using whole cell technology



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



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



Certification FSSCI, FDA GRAS, Halal, Kosher, GMP



Numerous patents & international Publication



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