



INTELLIGENT DISTRIBUTION STARTS HERE



SENSUS INULIN AND FRUCTOSE / ALL-NATURAL SWEETENERS / POWDERS & SPREADS

ALL NATURAL SWEETENERS

- Frutaft® Inulin
- Frutalose® Oligofructose

APPLICATIONS

- Dairy
- Bakery
- Cereals and cereal bars
- Infant nutrition
- Beverages
- Confectionary
- Ice cream
- Savory

BENEFITS

- Excellent soluble dietary fiber
- Sugar replacement option
- Synergetic effect with other high-intensity sweeteners
- Neutral taste
- Prebiotic effect
- Low caloric value
- Boosts calcium absorption



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SENSUS PRODUCT RANGE

	PRODUCT NAME	OLIGOFRUCTOSE/ INULIN	SWEETNESS*	DESCRIPTION
POWDERS	Frutafit® HD	≥90%	10%	Highly dispersible native inulin
	Frutafit® IQ	≥90%	10%	Instant quality native inulin
	Frutafit® CLR	≥85%	30%	Inulin with high solubility
	Frutafit® TEX!	≥99.5%	0%	Inulin with excellent texturizing properties
	Frutalose® SFP	≥92%	50%	Oligofructose, high in fiber
CONFECTO- SPRED	Frutalose® L85	≥85%	50%	Oligofructose, high in sweetness
	Frutalose® L90/L92	≥92%	40%	Oligofructose, high in fiber

* The sweetness of Frutafit® and Frutalose® is compared to the sweetness of a sucrose solution of the same concentration (=100%).