



PROMITOR® SOLUBLE FIBER

THE NUTRITION SCIENCE BEHIND THE HEALTH BENEFITS OF PROMITOR®



SUPPORTS WEIGHT MANAGEMENT WITH FEWER CALORIES



Fastinger ND, et al. Glycemic response and metabolizable energy content of novel maize-based soluble fibers F4-809, F4-810 and F4-810LS using canine and avian models. *FASEB J.* 2007;21:A744.

Cervantes-Pahm SK, et al. Effect of novel fiber ingredients on ileal and total tract digestibility of energy and nutrients in semi-purified diets fed to growing pigs. *J Sci Food Agric.* 2014 May;94(7):1284-90.

GLYCEMIC RESPONSE



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Kendall CW, et al. Effect of novel maize-based dietary fibers on postprandial glycemia and insulinemia. *J Am Coll Nutr.* 2008;27:711-8.

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CALCIUM ABSORPTION AND BONE CALCIUM RETENTION



Weaver CM, et al. Novel fibers increase bone calcium content and strength beyond efficiency of large intestine fermentation. *J Agri Food Chem.* 2010;58:8952-8957.

Whisner CM, et al. Soluble maize fibre affects short-term calcium absorption in adolescent boys and girls: a randomised controlled trial using dual stable isotopic tracers. *Br J Nutr.* 2014;112:446-56.

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Jakeman SA et al. Soluble corn fiber increases bone calcium retention in postmenopausal women in a dose-dependent manner: a randomized crossover trial. *Am J Clin Nutr.* 2016 Sep;104(3):837-43.

PREBIOTIC



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Whisner CM, et al. Soluble maize fibre affects short-term calcium absorption in adolescent boys and girls: a randomised controlled trial using dual stable isotopic tracers. *Br J Nutr.* 2014;112:446-56.

Whisner et al. Soluble Corn Fiber Increases Calcium Absorption Associated with Shifts in the Gut Microbiome: A Randomized Dose-Response Trial in Free-Living Pubertal Females. *J Nutr.* 2016;146:1298-306.

Costabile A, et al. Prebiotic Potential of a Maize Based Soluble Fiber and Impact of Dose on the Human Gut Microbiota. *PLoS ONE* 11 (1), 2016.

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GUT HEALTH, LAXATION, TOLERANCE



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Housez et al. Evaluation of digestive tolerance of a soluble corn fibre. *J Hum Nutr Diet.* 2012; Oct;25(5):488-96.

Timm et al. Polydextrose and soluble corn fiber increase five-day fecal wet weight in healthy men and women. *J Nutr.* 2013;143:473-478.

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