

Food & nutrition

# SweetFiber prebiotic gummies

A pectin gummy base featuring Frutalose® L90 chicory root inulin for clean sweetness and prebiotic fiber, with FiberJuice™ for natural color and flavor.



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Powered by Frutalose® L90 chicory root inulin, SweetFiber delivers clean sweetness and clinically recognized prebiotic fiber to support digestive wellness while enabling sugar reduction. FiberJuice™ elevates the profile with natural fruit flavor, vibrant color, and added fiber, enhancing both sensory appeal and nutrition.

## SweetFiber prebiotic gummies

	Ingredients	Suppliers	% w / w
<b>A</b>	Slow set (HM) pectin	Ceamsa	1.60
	Water	---	18.15
<b>B</b>	<b>Frutalose® L90</b>	<b>Omya Specialty Materials Inc.</b>	<b>40.00</b>
	Granulated sugar	C&H	25.35
	Water	---	6.67
	Trisodium citrate	Fischer	0.63
<b>C</b>	Ascorbic acid 23%	Fischer	17.50
	Citric acid monohydrate 50%	Arcos	12.00
	Flavor	McCormick	2.00
	<b>FiberJuice™ fruit juice powder</b>	<b>Omya Specialty Materials Inc.</b>	<b>6.50</b>

### Procedure

1. Heat the water to 82°C. Under high shear, slowly add the pectin and continue mixing until fully hydrated and the solution is smooth. Maintain the temperature at 82°C.
2. Combine all Phase B ingredients and heat to 108°C. Once the mixture reaches temperature, add Phase A. Maintain at 108°C with continuous mixing.
3. Combine Phase C ingredients and mix until fully dissolved. Add Phase C to the combined Phase A/B mixture, then reduce the temperature back to 82°C. Ensure that the pH is 2.8–3.2 and the Brix is at least 80. Once specifications are met, pour the content into molds.
4. Allow the gummies to cure for 48 hours at 20–23°C.

Nutrition Facts	
About 100 servings per container	
<b>Serving size</b>	<b>1 gummies (4g)</b>
<b>Amount Per Serving</b>	<b>10</b>
<b>Calories</b>	<small>% Daily Value*</small>
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 3g	<b>1%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 2g	
Includes 1g Added Sugars	<b>2%</b>
Sugar Alcohol 0g	
<b>Protein</b> 0g	<b>0%</b>
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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