



**MANILDRA
GROUP
USA**

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FiberGem

RESISTANT WHEAT STARCH



PERFECT FIT FIBER

FiberGem Resistant Wheat Starch is a high fiber RS4-type resistant wheat starch, ideal for boosting the fiber content in foods to meet consumer demand. Whether you are creating a low-carb loaf of bread or a high-fiber pan of brownies, FiberGem's smooth texture allows it to be easily added with flour or other dry ingredients. FiberGem is ideal for a wide range of bakery products and is beneficial in high fiber or low carb products.

APPLICATIONS

- Bread
- Buns
- Tortillas
- Pizza
- Muffins
- Brownies
- Cookies
- Cakes

Label: Modified Wheat Starch

High Fiber



With a 90% fiber content, FiberGem is the ultimate choice for reaching your fiber needs. The high fiber content produces a low glyce-mic response and a reduction of risk factors associated with metabolic syndrome.

Low Carb



FiberGem Resistant Wheat Starch can be used to achieve low carb bakery and snacks by replacing a portion of the flour with fiber. FiberGem is used with our GemPro proteins to create a low-carb flour replacement.

Specification



Physical/Chemical Property	Specification
Moisture, %	12.0 max
Protein, % (N x 5.7, d.b.)	0.3 max
Ash, %	3.0 max
Total Dietary Fiber, % (AOAC 991.43)	90.0 min