

Where Does FiberAide® Come From?

FiberAide® is a premium soluble prebiotic fiber that is all-natural and multifunctional and has been approved as such by the US FDA and other authorities. It has been extracted from larch trees that grow in abundance in the United States via a patented process (US5756098, EP 866808 and other patents). Larch arabinogalactan consists of galactose and arabinose in a 6:1 ratio. It is a long, densely-branched, non-starch polysaccharide with a galactan backbone with side-chains of galactose and arabinose.

A Word About Arabinogalactan

Arabinogalactan (AG) is a naturally occurring carbohydrate present in most plant life but available most economically only in the *Larix* genus of trees. The FDA approved AG in the 1960's for use as a food additive and AG is now GRAS (generally recognized as safe) for multiple uses across food groups.

What Are Prebiotics

Prebiotic is defined as non-digestible food ingredients that beneficially affect the host by selectively stimulating the growth and/or activity of one or a limited number of bacteria in the colon. It is therefore expected that *prebiotics will improve health in a way similar to probiotics* (live microbial food supplements).

Positive Influence On The Microflora

Evidence from human and *in vitro* studies

indicate that **FiberAide®** ingestion has a significant effect on enhancing gut microflora, specifically increasing anaerobes such as Bifido-bacteria and Lactobacilli, while decreasing Clostridia and E-Coli.

The intestinal microflora comprises a diverse collection of microbial species that are mostly bacterial and are influenced by the diet. Addition of **FiberAide®** to the diet can deliver prebiotic benefits.

Increase In the Production Of Short Chain Fatty Acids

FiberAide® was reported to increase Short Chain Fatty Acids (SCFAs) in the gut. These acids **lower the colon pH and create an environment favoring the development of beneficial bacteria.**

The majority of the strictly anaerobic bacteria in the large intestine derive their energy from fermentation of carbohydrates, which results in the production of volatile SCFAs.

Acetate, propionate, and butyrate are the major SCFAs produced by friendly gut microflora. They can stimulate salt and water absorption in the gut and are important metabolites of intermediary metabolism in the colonic epithelium. Acetate and propionate are reported to be taken up from the gut to provide energy for the brain, muscle and heart, while butyrate provides about 50% of the daily requirements of the gastrointestinal mucosa. It also has been shown that butyrate protects the mucosa cell against agents that lead to cellular differentiation.

Reduction Of Ammonia In the Gut

FiberAide® has been shown to decrease the generation and absorption of ammonia in the gut. Most of the ammonia in the large intestine is reported to be produced by the deamination of amino acids by the microflora. High levels of ammonia in the large intestine appear to contribute to detrimental health conditions, having a toxic effect towards epithelial cells.

Excellent Digestive Tolerance

All of the gastrointestinal benefits mentioned above are provided **without the typical side effects, such as gas, and bloating** that are commonly associated with other dietary fiber ingredients. Due to its highly branched structure, **FiberAide®** is slowly fermented. **FiberAide®** was shown to have a high digestive tolerance at dosages up to 30g/day in various studies, whereas effective dosages are already achieved at 4.5g/day. **FiberAide®** is a low calorie additive (1.4kcal/g) and is reported to have no glycemic response.

Superior Technical Properties

FiberAide® has a number of technical properties which make it unique as a food ingredient. As produced, it is a dry, free-flowing powder. **FiberAide® can be ingested in stand-alone form or combined with other products to increase functionality.**

High Solubility In Water

As **FiberAide®** has a highly branched struc-

ture it is freely soluble, dissolving completely in hot or cold water.

Stable To Temperature and Low pH Value

FiberAide® is stable at a wide temperature and pH range which provides for instant, trouble-free application into various applications. In beverages it does not degrade or lose functionality and will not hydrolyze.

Low Viscosity and Excellent Mouthfeel

Along with its high solubility, **FiberAide®** provides very little sensory impact, offering minimal “mouthfeel” and viscosity. Testing has also shown that it has very little off-taste or unpleasant aftertaste.

Moisture Retention and Increased Shelf Life

FiberAide® can be easily formulated into food and beverage systems. **It retains moisture in baked goods and has improved dough-handling characteristics.** It helps to contribute to a finer, more uniform grain and has improved taste and aroma in tortillas. Also, **FiberAide®** is effective in lowering water activity in sweetener compositions. It provides film-forming properties for extended shelf life and tack-on aid.

Production Process

FiberAide® is produced by steam-heating of larch wood chips and evaporation of the extract. This procedure is unique as it does not need any harsh chemicals to release the polysaccharide from the plant matrix and therefore the **product remains pure and structurally unaltered.**

Quality and Safety

- Solvent free, water based extraction process
- Manufactured according to HACCP
- cGMP audited by American Institute of Baking
- Kosher certified by United Mehadrin
- GMO free
- Monograph in Food Chemicals Codex FCC
- Consistent quality and free of batch-to-batch variation – not affected by seasonal variability or extreme weather conditions

Safety At A Glance

- Self-affirmation GRAS, with US FDA notification
- Approved by the US FDA as direct food additive
- Allergen free
- No reported side effects, no adaptation period required, no toxicity
- No known interactions with other substances
- No overdosing

Before taking this product, pause for a moment and **“Give God the Glory For Your Health.”** Tell Him what you want the nutrients to do for you and **“Feel The Difference.”**

*These statements have not been evaluated by the Food and Drug Administration. These statements and the products of this company are not intended to diagnose, treat, cure or prevent any disease. Consult your physician before taking this product.

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*Featuring Products
Formulated By:
Dr. LaMar*

Support For A Healthy Gastrointestinal System

FiberAide®



*“Offers Superior Benefits For
Gastrointestinal Health
Combined With Excellent
Digestive Tolerance”*



GRAS Affirmed and FDA Approved As A Food Fiber