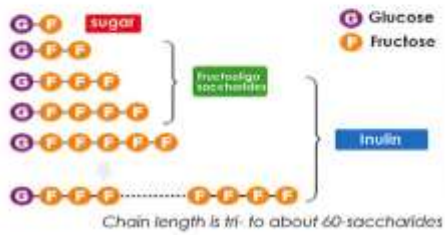


Fuji FF (Inulin)



Inulin

Inulin is a type of soluble dietary fiber that exists widely in nature. It is a natural component that can be found in such familiar vegetables as onions, burdock, garlic, and leeks, as well as in chicory and Jerusalem artichokes. Inulin is a general term for oligosaccharides and polysaccharides in which fructose (F) is linked in a straight chain to glucose (G) by β -1 bonding. The length of the chain (the number of fructose molecules) is not fixed, and various chain lengths exist.



Examples of inulin distribution

Food	Inulin content
Jerusalem artichokes	15-20 %
Garlic	9-16 %
Leek	3-10 %
Onions	2-6 %

Fuji FF

Methods for manufacturing Fuji FF



Discovered new microbial enzyme that convert sugar to inulin!

*New enzyme that produces inulin from sugar—inulin synthase

Fuji FF is an extremely pure form of inulin manufactured from sugar using enzyme. Fuji Nihon Seito Corporation acquired the international patent of the enzyme and the production method.

Product line-up for Fuji FF

Products with different functions are developed by regulating the chain length.



The chain length is regulated using our unique technology so that a product composed of inulin can have a degree of polymerization ranging from 6 to about 30. Because of this, the inulin we produce is more homogeneous than chicory inulin, and thus we are able to supply inulin of stable quality. Since it was first released into the market, the inulin we manufacture has been used widely in various foods and nutritional health products. We provide products with different degrees of polymerization.

FUJI FF INULIN IS ALSO MORE

READILY SOLUBLE

THERMALLY STABLE

CHEMICALLY HOMOGENEOUS