

Inulin (Dietary Fibre/ Soluble Fibre)

Fuij FN Inulin is an extremely pure form of Inulin manufactured from sugar using enzyme.

Reinforcement of Dietary Fibre

Fuij FN Inulin is high in dietary fibre at 90% or higher (as solid), highly soluble in water, and occurs as a tasteless, odourless white powder. For this reason, it can be used in food in which you wish to reinforce the content of dietary fibre without affecting the natural flavour of the food product.

Texture Improvements

Adding a small amount of Fuij FN Inulin to the food product can improve the crispness and the melt-in-the-mouth feel of baked confectioneries, give a moist texture to bread and cakes, increase the smoothness of mousse and chocolate, add to the firmness of noodles, and improve how processed meat and fish feel in the mouth, as well improving product yield.

Masking

Fuij FN Inulin can mask the unpleasant taste and odour of functional materials, help improve the flavour of the food product, and can be used in dairy, diet, soymilk, and vegetable beverages. It also has the effect of enhancing the flavour of spices.