



Natural Dietary fiber
solutions for the food
Industry

Dietary Fiber. Health and Beyond...



Psyllium | Isabgol | Isabgula





Who We Are

Fiberich Inc is a fast growing multinational engaged in providing dietary fiber solutions to the food industry by manufacturing and marketing dietary fiber ingredients.

Our activities are based on innovative product development centric to Psyllium – one of the best sources of natural dietary fiber, cultivated mostly in India. The R&D activities are outsourced to our associates in India.



Our products are manufactured by licensing the product technology to the best Psyllium processors in the industry having HACCP certification and outstanding manufacturing and export experience. Stringent quality procedures are followed to ensure best quality products.



Psyllium is derived from seeds of plant Plantago Ovata. Psyllium seed husk is the nature's best known source of both soluble (70%) and insoluble (17%) fiber and is widely used as a dietary fiber supplement.

Our Vision

Contributing in a healthier tomorrow by the quality, easy of use and efficacy of our dietary fiber solutions.



Dietary Fiber – A Healthy Lifestyle

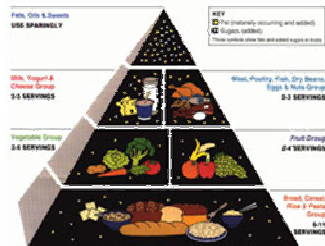
The sedentary lifestyle of a large number of people in the developed and developing world today, coupled with an inadequate amount of dietary fiber has given rise to coronary heart disease, hyperglycemia, obesity and a number of gastrointestinal disorders.

The increasing health consciousness of people and increased demand for foods with balanced nutrients have given rise to a market for 'Functional Foods' – foods which provide both nutrition and specific health benefits.

Health experts recommend 20 to 30 grams of fiber in a day; however the average actual consumption is just 10 to 15 grams.

World Health Report 2002

*Five out of 10 leading global disease burden risk factors – high blood pressure, high cholesterol, obesity, physical inactivity and **insufficient consumption of fruits and vegetables (dietary fiber)** – are strongly related to diet and physical activity.*



Dietary fibers are of two types. **Soluble fiber** helps in lowering cholesterol, sugar levels and providing satiety feeling that can be effective in obesity. **Insoluble fiber** absorbs water and waste material in the bowels forming a soft bulky mass that passes through the colon faster, making potentially toxic waste pass out smoothly and easily without depositing in the colon.



Psyllium Fiber-Enriched Dough Products

Psyllium is one of the Nature's best known sources of dietary fiber. But its application in food products has been very restrictive due to its mucilaginous nature and undesirable taste and smell imparted by the raw Psyllium Husk or Powder.



Fiberich has done extensive research to study the characteristics of Psyllium and its effect on dough products and has invented a technique – Hifibrium* to make high quality Psyllium Husk Powder that can be incorporated into dough products.

** Patent Pending*



Fiberich markets the innovative Psyllium Husk Powder for dough products under the brand name Nutrifab, which is manufactured at one of its production facility ensuring the strictest of quality standards.



Nutrifab

Nutrifab is a range of natural dietary fiber additive made from Psyllium Husk using the innovative process – Hifibrium.

Nutrifab can be added to your dough products to make them a functional food having health benefits without changing their taste, texture or palatability.

- 100 % Natural
- Chemical Free
- Rich in Soluble and Insoluble fiber
- Effective in various chronic ailments
- Non habit forming
- Increases yield
- No change in taste / texture
- Made from globally accepted herb





Nutrifab – Easy to use

Application of Nutrifab into food products is as simple as adding one more ingredient with no change in the existing process.

The Nutrifab range is compatible with the method of preparation of the respective food product:

- Acts normally in the fermentation process and is robust with all the dough methods like No Time Dough, Sponge Dough and Straight Dough.
- Normal extrusion of pasta/noodles and additionally the strands do not stick each other.
- Rolling Indian Breads and products retain moisture even after hours.

There is no detectable presence of fiber in terms of taste, palatability and odor.

Nutrifab can be added up to 8% of the flour ingredient which can provide 0.8 to 1.4 grams fiber from 1 slice (28 grams) of bread.



Benefits to Consumer

- No presence of fiber in terms of taste, smell or palatability.
- Better alternative than fiber rich bread available in market like multiple cereal or whole wheat bread which are gritty, have a poor mouthfeel and provides only limited health advantages.
- Easy way to increase fiber intake as part of normal diet in comparison to drink-mix or capsules.
- Opportunity to control cholesterol, diabetes, obesity, colon cancer, gastro-intestinal disorders, etc.



Commercial Benefits

- Simple, and requires no change in the manufacturing process.
- Provides 20 - 30% more yield
- An effective dose of Psyllium to make your product a fiber enriched functional food which helps to prevent or alleviate various chronic diseases.
- A significant amount of flour can be replaced with Psyllium and additional water for Psyllium (due to its hydrophilic nature), resulting in a low carb product.

Health Advantages

- Psyllium has been widely accepted as a bulk forming laxative
- 10.2 grams of soluble fiber from Psyllium, as part of a low fat diet, can reduce total cholesterol by about 4% and lower LDL cholesterol by about 7%.
- 5.1 gram of Psyllium twice daily can reduce all day and post lunch postprandial glucose concentrations by 11.0% and 19.2% respectively.
- Psyllium provides good fullness feeling providing satiety and thus helping in reducing obesity.



Nutrifab – For your product

Product Code	Type of food Product
Nutrifab – PN	Pastas and Noodles
Nutrifab – BR	Bread, Muffin, Pizza crust, Pretzel, Sweet roll, Croissant, Bagel, English muffin, Cookies, Pancake, Biscuits, Donuts, Piecrust, Arabic Breads like Khaubz, Hurs etc
Nutrifab – FB	Flat breads like Tortillas, Wraps, Indian Breads like Roti, Puri, Paratha, Naan, Khakhra etc.

Please contact us at contact@fiberich.com if your product does not list in the above table or if you have any confusion in choosing the appropriate product.

General Specifications

Taste	Tasteless / Bland	Storage Conditions	Store in well-closed containers, protected from moisture and from attack by insects and rodents
Smell	Odorless		
Color	Pale Buff	Nature	Hydrophilic, Poor Dispersibility & Partially Soluble
Particle Size	Powder	Shelf Life	2 Years



Production Facility

Our production facility is a state-of-the-art and modern unit located at Sidhpur, Gujarat, India which is the nodal place for the production and trade of Psyllium.

The plant is fully automated and ensures production of high quality Psyllium husk, powder and other derivatives to the buyer's specifications while conforming to the strictest International standards in hygiene and quality. The plant is also equipped with modern quality control testing facilities at its laboratory to ensure that every shipment is double checked and certified to meet the standards specified by the buyer.

About 80% of its production is exported to various markets such as the USA, Canada, Mexico, Japan, Australia, New Zealand, Korea, Indonesia, China and Europe. The client list includes multi national companies like Procter and Gamble, Kellogg's, Perigo Inc. of USA, Reckitt Benckiser Healthcare of UK, Pharmapharm of France, Glaxo of India, to name a few.



Certificate No.
139555



Certificate No.
NLDRTD001806



Contact Information

Fiberich Inc

Triple S #2, 885 North Water Avenue,
Gallatin, TN 37066, USA

Tel: 001 615 785 4330

Fax: 001 615 230 9939

Email: contact@fiberich.com

Website: www.fiberich.com