

# NEW INGREDIENT PROFILES

## NEW INGREDIENT REVIEW

### Simply Irresistible

by Mark Anthony, Ph.D.

**T**ate & Lyle Americas Inc. launches its Promitor brand of resistant starch. Resistant starch is a starch that "resists" digestion and acts as a dietary fiber and a prebiotic that promotes gut health. Starch is a glucose polymer that provides tubers, beans and whole grains – healthy staples throughout the world – with their energy punch. Some starch naturally escapes starch-digesting enzymes, and makes its way to the large intestines, where it provides food for gut-friendly

bacteria as well as a source of energy to colon cells. Resistant starch is grabbing the attention of manufacturers of foods targeting wellness. As the first ingredient to be marketed under Tate & Lyle's new Promitor line of dietary fibers, Promitor resistant starch will help manufacturers add more fiber to baked products and snacks (including cereal, crackers, cookies, bread and pasta) or other food products, with no impact on taste or texture.

Tate & Lyle Americas Inc.; Decatur, Ill.  
800-531-0245; [www.tateandlyle.com](http://www.tateandlyle.com)

Check out "New Directions for Fibers and Resistant Starch," with Tate & Lyle's Harvey Chimoff at [wellnessfoodsonline.com/NewDirectionsforFibers](http://wellnessfoodsonline.com/NewDirectionsforFibers).



### Black and White

Briess Malt and Ingredient Co. introduces BriesSweet White Sorghum Syrup and Organic Black Cocoa Replacer, developed to help formulators solve color development challenges. Both ingredients are all-natural, non-GMO, organic and kosher-certified. BriesSweet is a gluten-free malt extract substitute offering a solution to the challenge of browning cereals, crackers, snack foods, particulates, baked goods and other foods formulated to be gluten-free. It differs from other sorghum syrups because it is produced from the starchy heads of the grain, not the cane. It is a nutritive sweetener with the same reducing sugars and

amino acids as malt extract and possesses other characteristics similar to malt extract such as moderate- to long-lasting sweetness, humectance, medium viscosity and improved fermentability. The Cocoa Replacer is a whole-grain flour with the color and flavor characteristics of black cocoa. With intense black color, it is an all-natural ingredient milled from pure roasted barley. It can be used as a 1:1 replacement for black cocoa in chocolate sandwich- and wafer-style cookies, breakfast pastries and other foods. It also functions as a whole grain colorant.

Briess Industries Inc.; Chilton, Wis.  
920-849-7711; [www.briess.com](http://www.briess.com)

### New Superfruit

Natreon Inc. introduces Capros as an ingredient for functional beverages. Derived from the Indian gooseberry (*Phyllanthus emblica*), capros has an antioxidant ORAC value nearly twice that of açai and more than 10 times that of pomegranates, cranberries or blueberries. The superior antioxidant properties of Capros are found in its

composition: Capros is comprised mainly of low molecular weight hydrolysable tannins, which make up over 60 percent of the ingredient. The consistency, composition and concentration of the tannins are the key reasons Capros can function as a significant antioxidant source.

Natreon Inc.; New Brunswick, N.J.  
732-296-1080; [www.natreoninc.com](http://www.natreoninc.com)

