

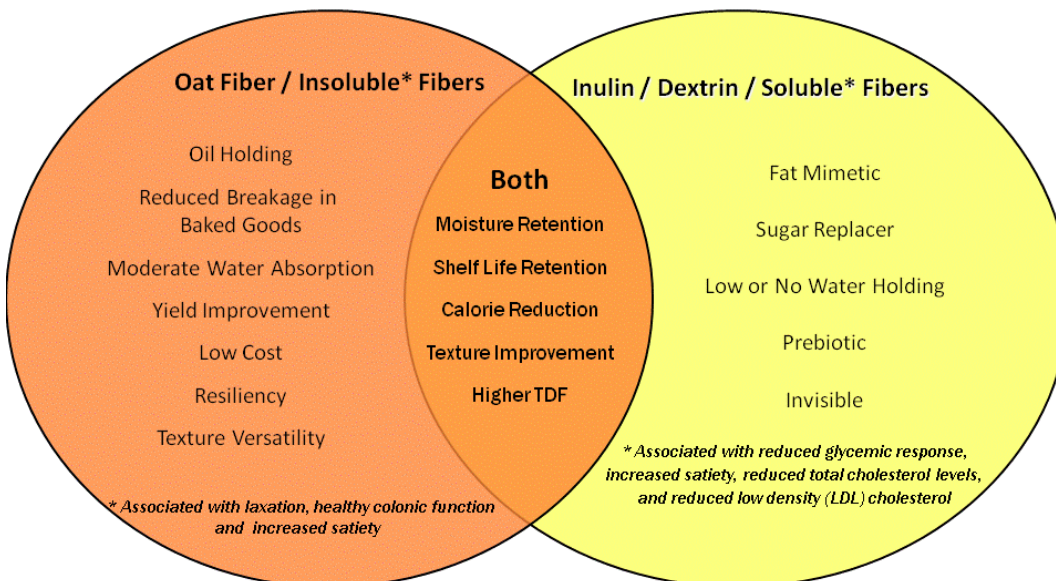
What is MultiFiber?

MultiFiber™ products are highly functional blends of insoluble and soluble fibers which provide the health benefits of both types of fiber. These blends of fiber were developed to meet the needs of our customers who were looking for a source of fiber which would provide a high fiber level in addition to various nutritional and functional attributes.

Why Combine Soluble and Insoluble Fiber?

- A combination of fiber types more closely mimics what occurs in nature:
 - Oatmeal is 50% soluble and 50% insoluble
 - A banana provides 70% insoluble and 30% soluble fiber
 - An apple is 69% insoluble and 31 % soluble
- Fortification with both soluble and insoluble fiber provides the health benefits of both types of fiber
 - Laxation/regularity
 - Prebiotic
 - Satiety/weight control
 - Reduced glycemic response
- Some soluble fibers in high amounts lead to gastric distress; combining with a non-fermentable fiber alleviates this problem
- High fortification goals often require a combination of fibers for optimal end-product characteristics such as flavor and texture
- Convenient one bag solution is time and cost-efficient for manufacturing facilities

Functional Attributes of an Insoluble-Soluble Fiber Blend:



Fibers used in MultiFiber Blends

Canadian Harvest® Oat Fiber is derived from natural oat hulls and consists mostly of insoluble fiber. Oat fibers are versatile ingredients which can provide food and beverage products with better texture, longer shelf life, and higher processing yields. Oat fiber helps maintain healthy colonic function and reduces constipation, provides bulk and leads to satiation, and provides no calories.

Inulin is a naturally occurring soluble fiber which is extracted from plants such as chicory root, Jerusalem artichoke and agavé. Inulin can improve the texture and moistness of the finished product. This dietary fiber is used as a prebiotic agent in functional foods to stimulate the growth of beneficial intestinal bacteria.

Dextrin is a soluble dietary fiber which consists of a mixture of high and low molecular weight material. Dextrin can be used to replace part of the sugar in a formulation. It also can be used as a fat mimetic by providing mouthfeel and a soft texture to the finished product.

Uses of MultiFiber

MultiFiber products have been successfully formulated into a wide range of applications, including bakery products, beverages, breads, fruit preps for yogurts and snack bars. Physical properties include light color, smooth texture and neutral flavor profile, which allow it to easily be incorporated into foods.

MultiFiber™ Products	TDF	Composition	Applications
MultiFiber 1100	90	Oat Fiber, Inulin	Bread, bagels, snack bars, cookies, cereals, bran muffins, pasta
MultiFiber 1120	90	Oat Fiber, Inulin	Beverages
MultiFiber 1210	90	Oat Fiber, Dextrin	Delicate baked goods, cakes, muffins, reduced-fat baked goods
MultiFiber 1500	79	Oat Fiber, Dextrin, Wheat Bran, Corn Starch	Yeast-leavened baked goods, bread, bake mixes, crackers, and cookies which deliver very high levels of fiber

Claims for Foods and Dietary Supplements

Nutrient Content Claims (21 CFR 101.54 (b) or (c)):

- Good Source of Fiber
- Excellent Source of Fiber

Structure/Function Claims:

- Fiber enriched for digestive health
- Fiber maintains bowel regularity
- Prebiotic fiber for digestive health/Fortified with prebiotic fiber - consult with SunOpta's Applications Team for assistance with formulations to meet requirements for a prebiotic claim

Canada:

- MultiFiber 1100 contains ingredients that are approved by Health Canada as sources of dietary fiber eligible for fiber claims

The information contained herein is to the best of our knowledge, correct. The typical data outlined and the statements herein are intended as a source of general information. No warranties, expressed or implied, are made. It is recommended that this product undergo laboratory evaluations prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights.

SB Nutritional and Functional Benefits of MultiFiber Products. Rev Date 10.01.09