



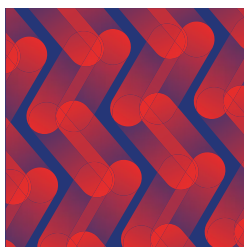
Quimivita
Lively innovation

Qvita Fiberix range

VERSATILE SOLUTIONS
FOR FIBER ENRICHMENT

WWW.QUIMIVITA.COM





Qvita Fiberix range

NEXT-GENERATION FUNCTIONAL FIBER FOR HEALTHIER FOODS

NEW FAMILY OF FUNCTIONAL FIBERS

Qvita Fiberix is Quimivita's new family of functional fibers, developed to meet the growing demand for healthy, technological and versatile ingredients in innovative food applications.

The range brings together high-value soluble fiber solutions that enhance nutritional profiles, optimize texture and provide digestive benefits.

The Qvita Fiberix family includes three differentiated ingredients designed to adapt fiber enrichment to a wide range of food applications: beverages, bakery, snacks, dairy products, nutritional supplements and no-added-sugar formulations.

Each ingredient has been developed to deliver specific functionalities, from resistant fiber with low glycemic impact to prebiotic oligosaccharides, while

maintaining excellent solubility, process stability and a neutral taste for easy integration into multiple food matrices.

The Qvita Fiberix family includes:



Qvita Fiberix D-Ressist:

Soluble resistant fiber designed to increase fiber content without affecting taste or texture



Qvita Fiberix IMO:

Soluble oligosaccharides with a non-digestible fraction with digestive benefits and excellent solubility



Qvita Fiberix IMO DP3:

Functional fiber rich in DP3 oligosaccharides that supports gut microbiota balance

With Qvita Fiberix, Quimivita expands its food ingredient portfolio with solutions aligned with trends in healthy nutrition, sugar reduction and functional product development.

Qvita Fiberix D-RESSIST



SOLUBLE RESISTANT FIBER

Qvita Fiberix D-Ressist is a soluble resistant fiber designed to enrich foods with dietary fiber while maintaining a clean taste and excellent process stability.

Its resistant structure provides fiber with low glycemic impact, making it an ideal solution for developing nutritionally enhanced products.

Thanks to its high solubility and neutral sensory profile, Qvita Fiberix D-Ressist integrates easily into beverages, bakery products, snacks, nutritional supplements and functional formulations.

FUNCTIONAL BENEFITS

- Helps increase dietary fiber content
- Suitable for reduced sugar formulations
- Supports development of health-focused products
- Excellent process tolerance

RECOMMENDED APPLICATIONS

- Functional drinks
- Bakery and cereal products
- Nutritional powders
- Snack products
- Meal replacement formulations

CLAIMS QVITA FIBERIX D-RESSIST



Resistant fiber with low glycemic impact



Enhances fiber content without affecting taste or texture



High stability in thermal processing

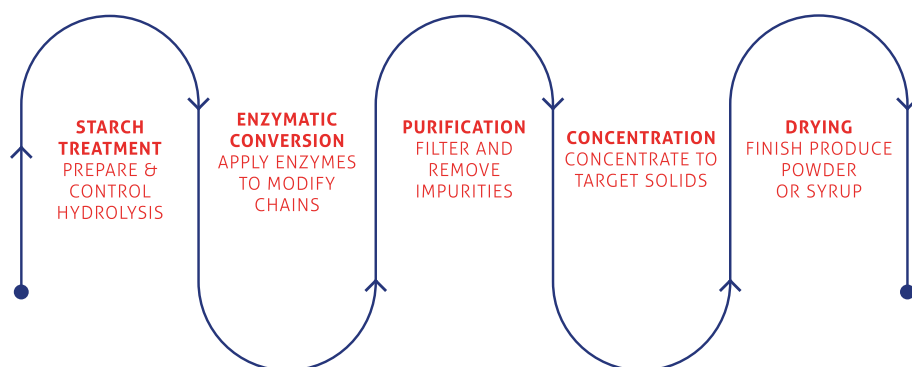


Excellent solubility for multiple applications



Ideal for healthy and reduced-sugar formulations

CONTROLLED HYDROLYSIS FOR HIGH-FIBER PERFORMANCE

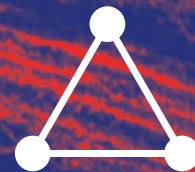




Qvita Fiberix
D-Ressist allows
manufacturers
to deliver **fiber**
enrichment with
minimal impact on
taste and texture

QVITA FIBERIX D-RESSIST

Qvita Fiberix IMO



FIBER BASED ON ISOMALTO-OLIGOSACCHARIDES

Qvita Fiberix IMO is a source of soluble oligosaccharides with a non-digestible fraction that supports gut microbiota balance.

Its functional profile enables the development of foods with digestive benefits, while also providing a mild natural sweetness that helps reduce sugar content in formulations.

Its high solubility and stability make it a versatile ingredient for functional beverages, bakery products, snacks, dairy applications and nutritional supplements.

FUNCTIONAL BENEFITS

- Supports gut microbiota balance
- Helps reduce added sugar
- Contributes to fiber enrichment
- High formulation versatility

RECOMMENDED APPLICATIONS

- Functional beverages
- Yogurts and dairy alternatives
- Snack bars
- Bakery products
- Nutritional supplements

CLAIMS QVITA FIBERIX IMO



Fiber supporting digestive health



Contributes to gut microbiota balance



Provides mild sweetness for sugar reduction



High solubility and easy formulation



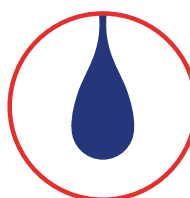
Ideal for functional foods and healthy nutrition

REGULATION

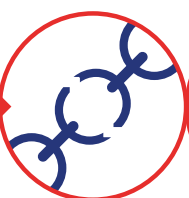
Qvita Fiberix IMO is produced under a Novel Food authorization evaluated by the European Food Safety Authority (EFSA). This strong regulatory backing ensures full compliance and positions Qvita Fiberix IMO as a reliable and versatile ingredient for the European market.



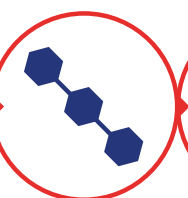
ENZYME-CATALYZED STARCH TRANSFORMATION



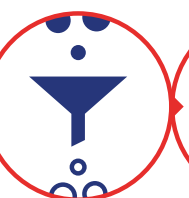
LIQUEFACTION



HYDROLYSIS



TRANSGLUCOSIDASE

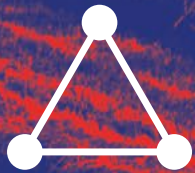


PURIFICATION



CONCENTRATION





Qvita Fiberix
IMO combines
nutritional
functionality with
natural sweetness

QVITA FIBERIX IMO

Qvita Fiberix IMO DP3



FUNCTIONAL FIBER

Qvita Fiberix IMO DP3 is a functional fiber rich in oligosaccharides with a degree of polymerization of 3 (DP3), designed to promote the growth of beneficial intestinal bacteria.

Its prebiotic profile makes it a key ingredient for developing products focused on digestive wellness.

In addition to its nutritional functionality, Qvita Fiberix IMO DP3 offers excellent solubility and stability across different food matrices, facilitating its use in beverages, dairy products, supplements and specialized nutrition.

FUNCTIONAL BENEFITS

- Helps increase dietary fiber content
- Suitable for reduced sugar formulations
- Supports development of health-focused products
- Excellent process tolerance

RECOMMENDED APPLICATIONS

- Functional drinks
- Bakery and cereal products
- Nutritional powders
- Snack products
- Meal replacement formulations

CLAIMS QVITA FIBERIX IMO DP3



Fiber rich in DP3 oligosaccharides



Promotes the growth of beneficial bacteria



Supports digestive wellbeing



High solubility and technological stability



Ideal for advanced prebiotic formulations





Qvita Fiberix
IMO DP3 helps
create innovative
products targeting
digestive health
and functional
nutrition

QVITA FIBERIX IMO DP3





Qvita Fiberix range

NEXT-GENERATION FUNCTIONAL FIBER FOR HEALTHIER FOODS

QVITA FIBERIX RANGE HIGHLIGHTS

PRODUCT	FIBER TYPE	RAW MATERIAL SOURCE	FIBER CONTENT	SUCROSE SWEETNESS	SOLUBILITY	IDEAL APPLICATIONS
QVITA FIBERIX D-RESSIST (POWDER OR SYRUP)	Resistant soluble dextrin	Non-GMO soluble fiber /Corn or tapioca	70% - 90%		Very high	Beverages, bakery, cereals, snacks
QVITA FIBERIX IMO (POWDER OR SYRUP)	Isomalto-oligosaccharide fiber	Non-GMO Corn / Tapioca	60%	60%	Very high	Bars, dairy, beverages, bakery
QVITA FIBERIX IMO DP3 (SYRUP OR POWDER)	DP3 isomaltoo-ligosaccharide fiber	Enzymatically processed starch/ Tapioca starch	90%	30%	Very high	Functional foods, supplements, dairy



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**Visit our website
and discover all the
ingredients available**