



Now You Can Have All the Creaminess With Half the Fat!!

Diehl Food Ingredients has just introduced a novel creaming agent with half the fat of normal non-dairy creamers, but all of the functionality. This new creamer is made using beta-glucan, a soluble fiber ingredient well known for its fat mimetic properties. This highly functional ingredient is an integral part of the emulsified powder system and delivers excellent texture, opacity, and creaminess with a dramatically improved nutritional composition and label declaration.



In addition to enhanced functionality, this new creamer also helps to boost the levels of soluble fiber and moves a finished product closer towards an approved health claim linking increased fiber intake with improved heart-health.



Diehl Food Ingredients, Inc. • 24 N. Clinton Street • Defiance, OH 43512

Phone: 419.783.4345 • Toll Free: 800.251.3033 • Fax: 419.784.5897 • www.diehlinc.com