



Clean Label Conference

May 24-25, 2022

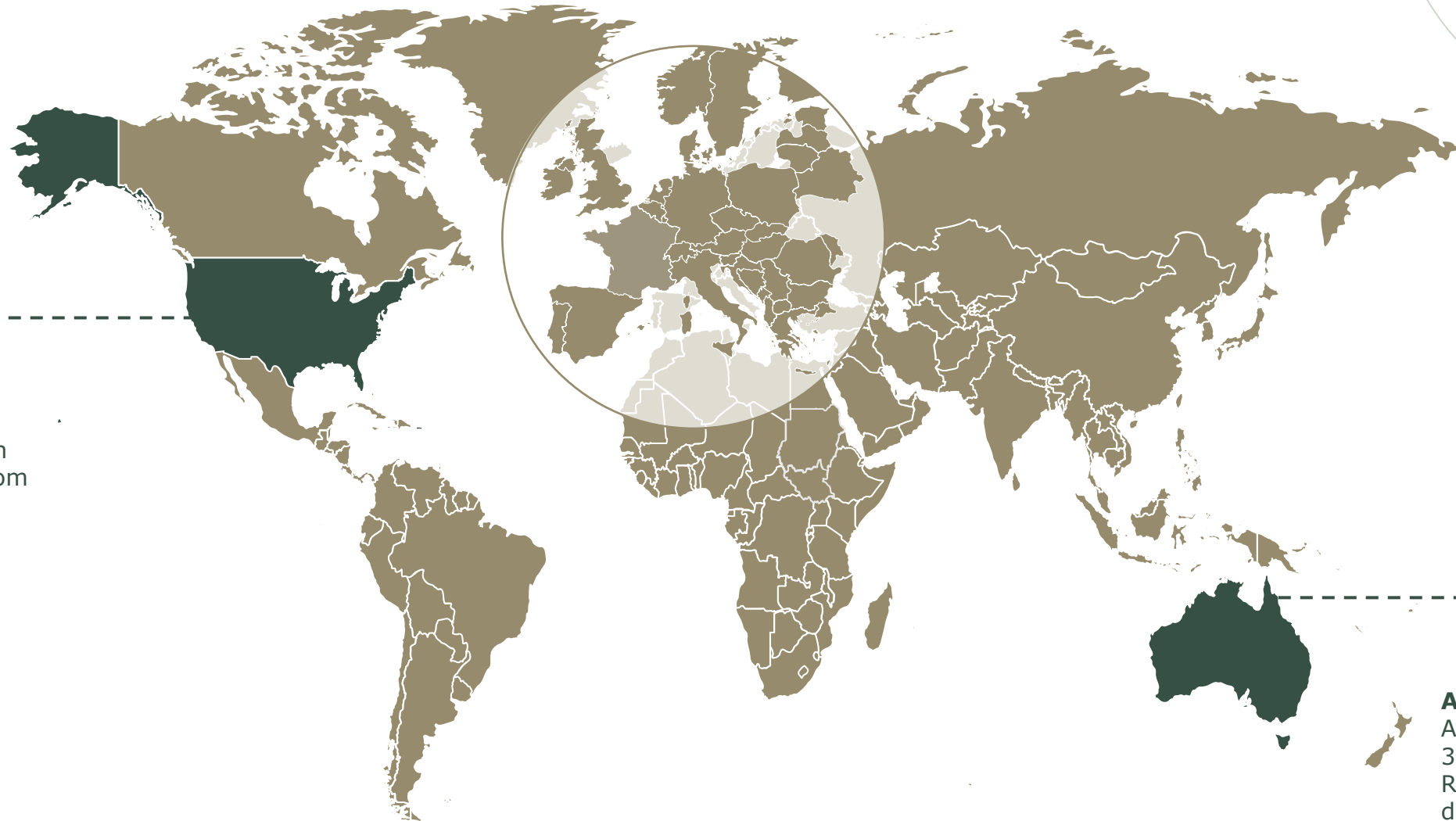
SolnulTM

Resistant Potato Starch (RS2)

Presented by: Jason Leibert, Chief Growth Officer



Global Nutrient Deficient State of Crisis



United States
Americans obtain
4 g/day of RS from
typical diets

Australia
Australians obtain
3.4-9.4 g/day of
RS from typical
diets

Clean label
is synonymous
with
microbiome
ingredient.



Quality matters, especially for the microbiome

- ✓ Clean Label
- ✓ Unmodified / Whole Food
- ✓ Plant-Based
- ✓ GI Health
- ✓ Well-Tolerated / IBS Friendly
- ✓ Keto Friendly
- ✓ Source of Fiber, Multi-functional
- ✓ US Patented **11058711B2**
- ✓ Preservative / Chemical Free
- ✓ Proposition 65 Compliant





US Specifications

Attributes	
Ingredient	100% Resistant Potato Starch
Source of Fiber	'Mixed Plant Cell Wall Fiber'
Claims	15 Structure/ Function Claims [‡]
Color	White
Mouthfeel	Smooth
Taste	Flavorless
Particle Size	Fine
Water Dispersible	100%
Heat Threshold	< 140 F
Moisture / AW	< 20% / <.8
pH	6-8

[‡] Claims language independently evaluated for United States market by GRAS Associates; Master File submitted to Health Canada.
These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

Translating Clinical Research into Solnul™ US Structure/Function Claims[‡] with Nutritive Value Fiber

1

Fecal Bulk/Laxative Effect of RPS Fiber



GI Health

Supports GI health

Supports GI microbial balance

2

Prebiotic Effect of Solnul™ RPS



Prebiotic Benefits

Prebiotic

Optimizes microbial balance in the GI tract



IBS Symptoms

Promotes/maintains bowel regularity



Beneficial Microbes

Significantly increases

Bifidobacterium/
Akkermansia

in the GI tract



Tolerability

Well-Tolerated

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Applications

Functional Food & Beverage:

- Coatings / Seasonings
- Snack Bars / Bites
- Better-for-You Snacking
- Cereal / Overnight Oats
- HPP RTD/Foods

Dietary Supplements:

- Powdered Drink Mix
- Protein Shakes/Smoothies
- Meal Replacements
- Sports Nutrition
- Hydration



Prebiotic Snack Seasoning

- ✓ Snack Serving Size: 28 g
- ✓ Seasoning 16% / Oil 30%
- ✓ 3.75 g Solnul™
- ✓ Nutritional effects of subbing conventional white cheddar popcorn seasoning with prebiotics seasoning:
 - ✓ **X2 More Fiber**
 - ✓ **1/2 the Sodium**
 - ✓ **Less Sugar**
- ✓ Popcorn, Extruded Snacks, Rice Cakes and Crisps
- ✓ White Cheddar + Tzatziki
- ✓ 180 Month Shelf-Life



Prebiotic Snack Bar

- ✓ Serving Size: 35 g or larger
- ✓ Inclusion Rate: 10%
- ✓ 3.5 g Solnul™
- ✓ Benefits:
 - ✓ **X2 more fiber than the average snack bar**
 - ✓ **Keto Friendly Fiber**
 - ✓ **FODMAP Friendly Prebiotic**
- ✓ Bar Types:
 - ✓ Cold-pressed/Slab /Kettle Bars
 - ✓ Granola/Protein/Keto Bars
 - ✓ Filled/Enrobed Bars/Bites/Balls
- ✓ Maintains moisture through shelf-life



yourbarfactory™
allergen free expert

Prebiotic RTD/Food with High Pressure Processing (HPP)

- ✓ Serving Size: 8 oz
- ✓ Inclusion Rate: 1.5%
- ✓ 3.5 g Solnul™
- ✓ Benefits:
 - ✓ **Non-Thermal Pasteurization**
 - ✓ **Water Dispersible**
 - ✓ **Preserve Delicate Nutrients**
 - ✓ **Added Fiber**
- ✓ Application Types:
 - ✓ RTD Beverages
 - ✓ Nut Milks/Cold Pressed Juice
 - ✓ Dairy/Fruit Cups
- ✓ 6000 bar pressure up to 120 seconds





Contact us:

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