

# Enhance your Better-For-You Snack with Resistant Starch

See how formulating with Solnul™ prebiotic RS2 can strengthen your label:

Choose from a variety of US label claims, to attract, educate and retain consumers.

[See all of Solnul™'s Structure/Function Claims](#)

The use of the Solnul™ badge helps consumers identify with the science-backed ingredient and its clinical research.

Proven to demonstrate a *prebiotic effect* at 3.5 g, Solnul™ supports the use of 'Prebiotic' in a statement of identity.

[Learn about Solnul™'s Low Dose Clinical Study](#)

FODMAP Friendly approved well-tolerated prebiotic that is suitable for IBS Low Fodmap diets.

[See how Solnul™ stacks up against other prebiotics](#)

Good for the gut and the planet. Contains 10% upcycled ingredients.

[Learn more about Upcycled Certified™ Products](#)



Not a real product, for demonstration purposes only.

Attract, educate, retain consumers with the resistant starch story.



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12 Solnul™ meets FDA's standards on dietary fiber so it's easy to communicate the physiological effects of fiber from resistant starch.

6 Solnul™ checks all the boxes when it comes to consumer trends and can enhance storytelling within your romance copy and marketing materials.

7 3.5 g of Solnul™ has 2.4 g of *Insoluble Fiber* that resists digestion and is FULLY fermented and utilized by the gut microbiome.

[Learn about Solnul™'s unique fiber attributes](#)

8 Solnul™'s neutral color and taste and smooth mouthfeel allows for seamless integration into any better-for-you snack.

9 Over 52% of consumers prefer real food ingredients<sup>1</sup>, so it's important to formulate with a food-sourced prebiotic like Solnul™.

[Read FDA's guidance on Solnul™'s common name](#)

10 Made by industry experts, Solnul™ delivers a guaranteed >60% RS2. Superior quality allows for consistent health outcomes for desired label claims.

11 Directions for optimal consumption helps to educate consumers about the unique properties of RS2 and differentiate it from the other types of resistant starch.

## Join the Resistant Starch Movement

Contact Us to learn more about formulating with Solnul™



### References:

<sup>1</sup> Evergi Consumer Research, December 2020

Patents: US11058711B2 and patents pending

### Contact us:

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