SCOULAR®

Functional Fibers

Fiber is essential to maintaining a healthy digestive system. Our dietary and prebiotic fibers not only provide the functional benefit of a gut-health boost, but they also support the overall nutritional profile of a product, including targeted trends like sugar replacement and fat reduction, while meeting consumer clean-label and desired sensory expectations.

Bamboo Fiber

Scoular's Bamboo Fiber is a powerhouse ingredient designed to solve complex formulation challenges. It delivers exceptional moisture control and clean texture, and its high fiber content makes it ideal for enrichment and fat and calorie reduction across applications.

Benefits:

- 93-97% Fiber Content
- Clean Label, Non-GMO
- Gluten-Free

Cellulose

A neutral-tasting, non-GMO, plant-based dietary fiber derived from the structural cell walls of plants. Cellulose excels in moisture control and texture improvement, supporting fiber enrichment, fat reduction and net-carb reduction in baked goods, pasta, meat alternatives, dairy and supplements.

Benefits:

- 93-97% Fiber Content
- Non-GMO
- Gluten-Free & Allergen-Friendly

Fructooligosaccharides (FOS)

FOS are a versatile, low-calorie soluble dietary fiber known for prebiotic benefits and mild sweetness. FOS deliver sugar-like functionality with high solubility, clean flavor release and smooth texture. SStable through high temperature and low pH conditions, it is ideal for bakery, dairy, bars and cereals.

Benefits:

- 90% Fiber Content
- Non-GMO & Organic
- Gluten-Free & Allergen-Friendly

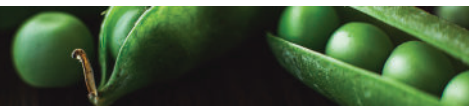
Oat Fiber

A highly functional, insoluble dietary fiber concentrate derived from the oat plant and oat husks. With excellent water- and oil-holding capacity, it is frequently used for fiber fortification, texture improvement, and moisture control.

Benefits:

- 93-97% Fiber Content
- Clean Label, Non-GMO
- Allergen-Friendly

Pea Fiber



Scoular's Pea Fiber is a concentrated source of fiber that promotes gut health and helps support satiety. It improves texture and processing efficiency, and is commonly used for added structure in baked treats and specialty recipes focused on digestive wellness.

Benefits:

- 70% Fiber Content
- Clean Label
- Non-GMO & Organic

Polydextrose

A soluble dietary and prebiotic fiber used to provide body and texture in reduced-calorie and low-calorie foods. It is easy to use across a variety of applications to replace sweetener solids and full-caloric bulking agents in those formulations.

Benefits:

- 90% Fiber Content
- Syrup & Powder Formats

Tapioca Fiber

Derived from the natural cassava root, Scoular's Tapioca Fiber is the powerhouse solution you need to meet nutritional and clean-label trends. It functions as a high-fiber, superior bulking agent for sugar and fat reduction, and an effective prebiotic for digestive health.

Benefits:

- 90% Fiber Content
- Organic & Non-GMO
- Gluten-Free & Allergen-Friendly

Wheat Fiber

Recognized for its exceptional water and oil holding capacity, it serves as an effective moisture controller and texturizer, allowing for significant calorie and fat reduction in applications ranging from baked goods and pasta to meat and meat alternatives and cereals.

Benefits:

- 93-97% Fiber Content
- Non-GMO
- Gluten-Free & Allergen-Friendly

Features

Fiber	Fiber Content (% Dry Basis)	Solubility	Available Lengths (microns)
Bamboo	93-97%	Insoluble	40, 90, 200
Cellulose	93-97%	Insoluble	30, 90, 200
FOS	90%	Soluble	
Oat	93-97%	Insoluble	30, 90, 200
Pea	70%	Insoluble	
Polydextrose	90%	Soluble	
Soluble Corn	70%, 90%	Soluble	
Tapioca	90%	Soluble	
Wheat	93-97%	Insoluble	30, 90, 200

For sales inquiries or to request a sample, contact the Scoular Food Innovation team.

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