

Solnul® is an upcycled, prebiotic resistant starch ingredient that selectively feeds *Bifidobacterium* to support optimal digestion and GI health.



Why Solnul® is an Unrivalled Prebiotic

Well-Tolerated

Unlike other prebiotic fibres, it's well-tolerated and does not promote digestive upset. It can be used as an introductory or maintenance fibre for GI recovery and is suitable for special diets like low FODMAP.

Metabolic Support

Resistant starch contributes to a normal post-prandial blood glucose level when replacing digestible starches in a meal.

Low Dose RS2

At 3.5 g per day, produces a prebiotic effect, significantly increasing the abundance of *Bifidobacterium* and *Akkermansia* in the GI tract.



Replacing digestible starches with resistant starch contributes to a **reduction in the blood glucose rise** after a meal.



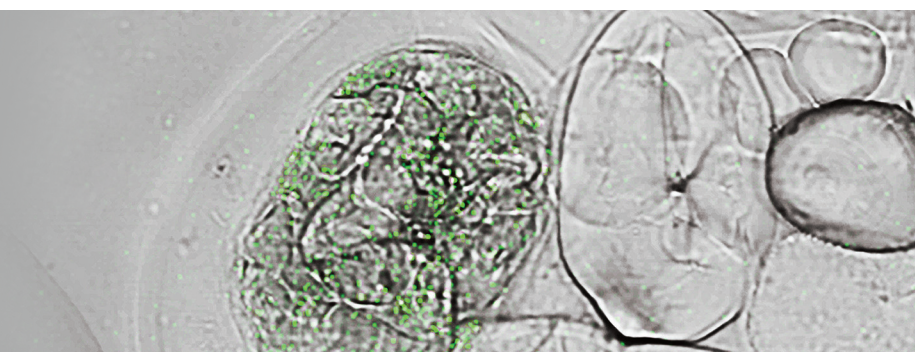
+215% *Bifidobacterium*
+238% *Akkermansia*
Increase^{2†}

The Granule Advantage

The unique size and shape of the potato starch granule make it exceptionally resistant to digestive enzymes allowing it to arrive at the colon intact with no effect on water movement. Once there, it significantly increases *Bifidobacterium* and keeps the microbiome well-fed.

Using in vitro testing, we're the first prebiotic supplier to actually show *Bifidobacterium* feeding on our product.

The only prebiotic on the market with results you can see and feel.



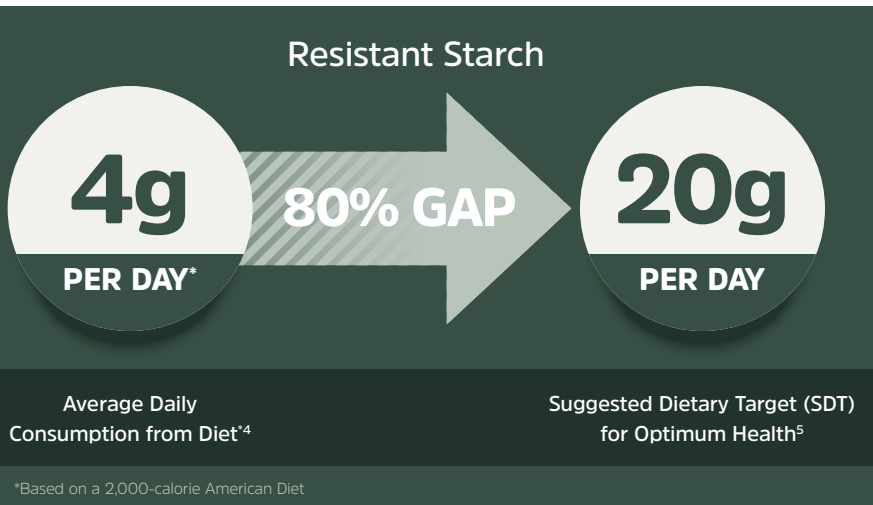
¹Significantly less occurrences of symptoms versus placebo after week four with daily consumption of 3.5 g Solnul® Standard Dose.

²Proportional increase to relative abundance of *Bifidobacterium* and *Akkermansia* from baseline to week four with daily consumption of 3.5 g Solnul® Standard Dose.

[†]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.

Today, We're in a Nutrient-deficient State of Crisis

The average North American gets only 4 g per day or 20% of the Suggested Dietary Target (SDT) of resistant starch from diet alone.³



The Solution

While our diets are falling short of the resistant starch SDT, Solnul® is able to provide a fortification solution that is both convenient and effective.

Our purpose is to close the resistant starch gap to restore human health. We do this by inspiring our customers with innovation concepts and providing formulation support in order to get resistant starch back into modern diets. As experts in RS2, we offer cutting edge microbiome insights explaining how the host utilizes resistant starch.

Formulate with Solnul® Resistant Potato Starch

Seamless Integration:

- Neutral colour, taste and smell
- Fine powder, blends well
- Whole food, plant-based
- Upcycled, dietary fibre
- Water dispersible
- Clean label

Example Applications:

- Powdered Drink Mix
- Protein Shakes
- Meal Replacements
- Sports Nutrition
- Hydration
- Coatings / Seasonings / Flavourings
- Snack Bars / Bites
- Better-for-You Snacking
- Cereal

By partnering with Solnul®, you'll gain access to our human microbiome research, IP portfolio, industry insights and exclusive claims.



Learn More About Solnul's Science

Scan the QR code to view all publications.



Contact us:

Solnul® (Registered Trademark of MSP Starch Products Inc.)
P.O. Box 850, 10 Fredrick Street, Carberry, Manitoba, Canada, R0K 0H0
www.solnul.com | info@solnul.com



^{3,4,5} Derek C Mketinas, Kavitha Shankar, Madhura Maiya, Mindy A Patterson, Usual Dietary Intake of Resistant Starch in US Adults from NHANES 2015–2016, The Journal of Nutrition, <https://doi.org/10.1093/jn/nxaa232>

