SAMYANG
SINCE 1924

A New Choice in Fiber, Made from Tapioca

Fiberest® Resistant Dextrin TF

SAMYANG's Expertise in Dietary Fiber Solutions

- Tapioca-derived resistant dextrin developed with SAMYANG's dietary fiber technology
- A versatile fiber fortification solution for a wide range of food applications, expanding the Fiberest® portfolio from corn to tapioca.

Why Fiberest® Resistant Dextrin TF?

Clean Label
Tapioca-based & Non-GMO

Fiber Fortification
Over 90% dietary fiber content

Functional Benefits
Delivering the established benefits of resistant dextrin

Key technical performance

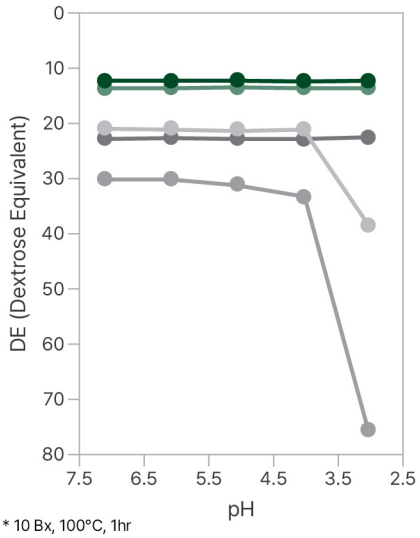
Excellent processing stability

Fiberest® TF also maintains stability under acidic, high-temperature, and freeze–thaw conditions.

Viscosity for texture control

Fiberest® TF exhibits higher viscosity at lower temperatures, offering opportunities for texture customization across food applications.

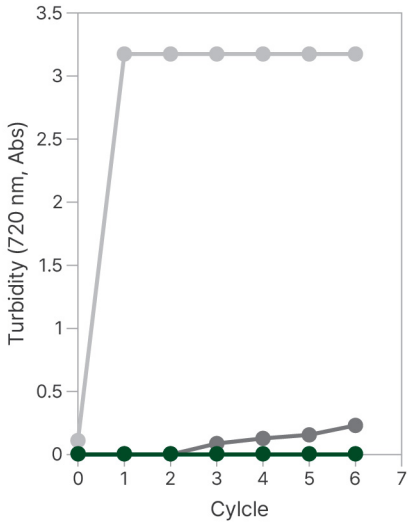
Heat & pH Stability



* 10 Bx, 100°C, 1hr

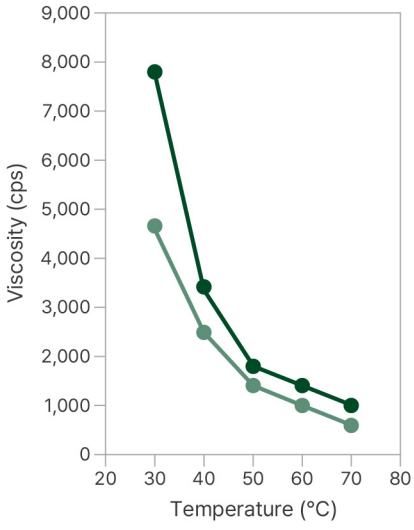
Fiberest® TF (from Tapioca) — Fiberest® HF (from Corn) — Inulin — SC FOS — Polydextrose

Freeze–Thaw Stability



Fiberest® TF (from Tapioca) — Fiberest® HF (from Corn) — DE 12 dextrin — Inulin

Viscosity



Fiberest® TF (from Tapioca) — Fiberest® HF (from Corn)

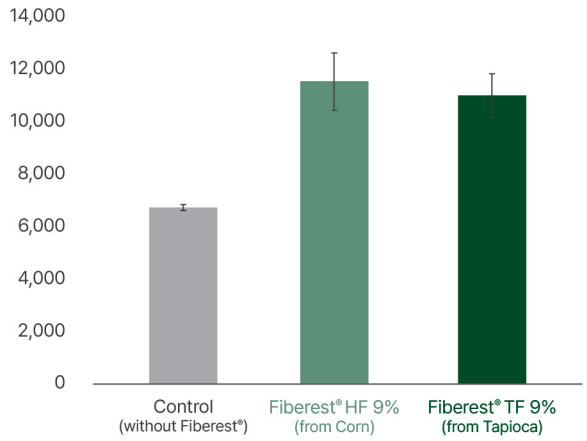
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Solve your challenges with Fiberest® TF

Cereal bar

Key benefit
Firm texture & Binding properties
✓ Good source of fiber (3.24 g/40 g)

Hardness (g)

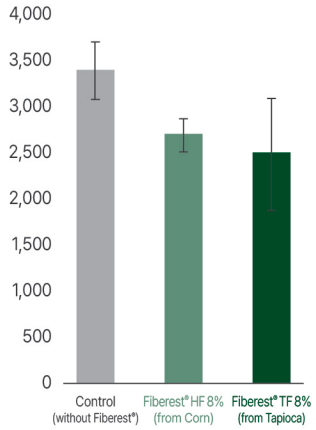


→ **Fiberest®** TF also increases hardness for a firmer, crispier texture.

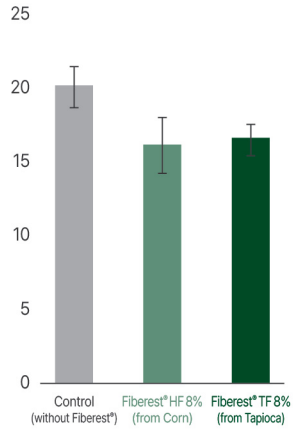
Brownie

Key benefit
Soft & Fudgy texture
✓ Good source of fiber (2.84 g/40 g)

Hardness (g)



Resilience (%)

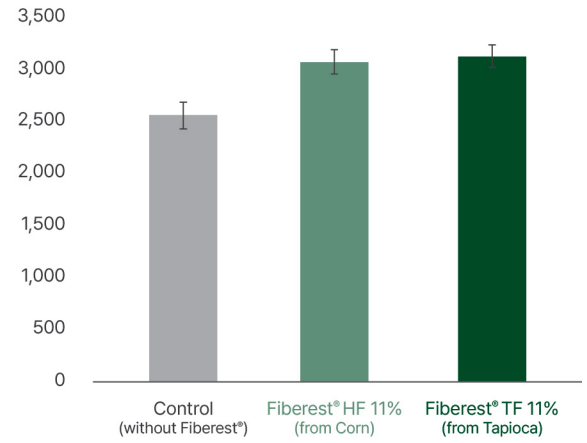


→ **Fiberest®** TF also reduces hardness and resilience, resulting in a softer, less resilient brownie texture.

Gummy

Key benefit
Firm & Chewy texture
✓ Good source of fiber (2.97 g/30 g)

Hardness (g)



→ **Fiberest®** TF also increases hardness for a firm gummy texture with enhanced gel strength.

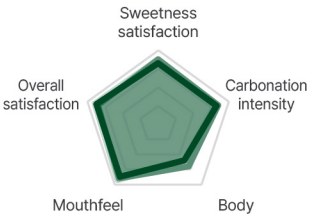
Prebiotic Soda

Key benefit
Fiber Fortification with good sensory quality
✓ Excellent source of fiber (12.96 g/360 ml)

Appearance



Sensory Evaluation



→ **Fiberest®** TF also maintains sensory quality with minimal color change at 4% fiber fortification.

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