



THE SMOOTH OPERATOR

Elevate texture, mouthfeel, and moisture with soluble tapioca fiber syrup that plays well in every application.

WHEN YOU NEED MORE THAN SWEETNESS

FibRefine™ L90 Soluble Tapioca Fiber Syrup is redefining what's possible in modern food formulation. This clean-label, non-GMO ingredient delivers an exceptional 90% soluble fiber content while bringing smooth texture, moisture retention, and effortless functionality to a wide range of applications. Whether you're developing baked goods, dairy products, snacks, or beverages, FibRefine L90 gives you the performance you need without complicating your ingredient deck or adding unwanted flavors.

What makes FibRefine L90 so special is its ability to improve texture and mouthfeel while remaining completely neutral in taste. It blends seamlessly into recipes, helping you create softer cookies, creamier yogurts, more indulgent nutrition bars, and beverages with a fuller, more premium body. Its natural moisture-holding ability helps products stay fresher longer – a major win for formulators looking to deliver quality, consistency, and longer shelf life without additional additives.

FibRefine L90 also gives today's health-conscious consumers exactly what they're searching for: more fiber, fewer calories, and cleaner, simpler labels they can trust. Compared to alternatives like IMO syrup or inulin syrup, FibRefine L90 offers stronger versatility, better process stability, a gentler digestive profile, and none of the unwanted sweetness or off-notes that can limit formulation options. It's an ideal solution for brands looking to boost nutritional value without sacrificing taste, texture, or product performance.

From concept to commercialization, FibRefine L90 makes innovation easier. Its smooth flow, excellent tolerance to heat and shear, and predictable behavior in complex formulations make it one of the most reliable and formulator-friendly fiber syrups available today. Whether you're building the next generation of better-for-you baked goods or looking to elevate the sensory quality of your beverages and snacks, FibRefine L90 provides a powerful, flexible foundation.

Better texture. Better nutrition. Better stability.
With FibRefine L90, you can create food that feels great, tastes great, and stands out in a crowded marketplace.



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FAST FACTS

90% Soluble Fiber

Content Delivers meaningful nutrition and clean-label appeal while enhancing moisture retention and mouthfeel.

Neutral Flavor, Seamless

Integration Blends smoothly into baked goods, dairy, snacks, and beverages without altering taste or sweetness.

Superior Process Stability

Stands up to heat, shear, and complex manufacturing conditions, making it highly reliable across applications.

Outperforms IMO and Inulin

Provides stronger versatility, better texture improvement, and fewer digestive drawbacks than traditional fiber syrups.

Clean-Label, Non-GMO

Simplicity Supports modern formulation goals with a transparent, consumer-friendly ingredient that aligns with better-for-you product development.



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FAQ

1. How does the high soluble-fiber content of FibRefine™ L90 influence water activity and moisture migration?

Answer: With approximately 90% soluble dietary fiber, FibRefine L90 exhibits strong hygroscopic and water-binding properties that stabilize water activity (a_w) in complex matrices. Its ability to immobilize free water reduces moisture migration between heterogeneous phases—such as inclusions, crusts, or particulate layers—improving softness retention in baked goods, delaying staling kinetics, and enhancing shelf-life stability compared to lower-fiber syrups like IMO.

2. What distinguishes FibRefine L90 from inulin and IMO syrups in terms of digestive tolerance and fermentability?

Answer: FibRefine L90 is composed primarily of soluble tapioca-derived fiber with a lower degree of fermentability relative to inulin, which is rapidly fermented in the colon and often associated with gas production and gastrointestinal discomfort at moderate doses. While IMO syrups contain digestible saccharides that contribute to the glycemic load, FibRefine L90 maintains a cleaner metabolic profile, delivering high fiber with reduced osmotic stress and improved gastrointestinal tolerance at typical usage levels.

3. How does FibRefine L90 behave under thermal and shear stress during industrial processing?

Answer: FibRefine L90 exhibits robust stability across a broad temperature range and maintains structural integrity under shear-intensive processes, including extrusion, high-shear mixing,

and homogenization. Unlike inulin, which may depolymerize or degrade under extended heat exposure, FibRefine L90 preserves viscosity and functional performance, enabling predictable rheological behavior in both cold-processed and heat-processed systems.

4. Does FibRefine L90 contribute to sweetness or flavor modulation in the final application?

Answer: FibRefine L90 has a neutral sensory profile with negligible inherent sweetness, allowing formulators to control sweetness with dedicated sweeteners without unintended flavor drift. Its smooth bulking properties also help modulate flavor release kinetics, yielding a more uniform perception of added sweeteners and masking potential off-notes in high-protein or reduced-sugar applications.

5. In which application categories does FibRefine L90 deliver the most pronounced functional advantages?

Answer: FibRefine L90 demonstrates exceptional performance in baked goods (moisture retention, anti-staling), dairy systems (creaminess enhancement, viscosity development), nutrition bars (improved binding and pliability), and beverages (enhanced body and mouthfeel). Its broad compatibility and neutral profile also allow it to serve as a clean-label fiber enhancer in gummies, sauces, meal replacements, and better-for-you snacks—where texture optimization and formulation stability are critical to consumer acceptance.



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