



CAREMOLI®

We care more

CAREPSYLLIUM™

Product Description

CarePsyllium™ is a line of high purity psyllium husk fiber produced in Caremoli's state-of-the-art facility in Jodhpur, India. Caremoli purchases raw material from a contracted, secure and consistent local supply. Psyllium is known for its unique fiber composition of one-third insoluble and two-thirds soluble fractions, making it a versatile fiber source known for its functionality and nutritional properties. CarePsyllium™ stands out from other psyllium sources on the market because it has been steam treated and carefully milled in our specialized milling and sieving system.

Physical Properties

- Steam treated for microbial reduction
- Water holding capacity 1:40
- All natural; no chemicals used in processing
- Light color, neutral taste, low black speck count
- 99% High purity
- Stable between 20-50 °C, pH 2-10
- Gluten free, GMO free

Benefits for Consumers

- All natural; no E-numbers
- Gluten free
- Neutral color and taste
- Increased dietary fiber intake leads to health benefits

Food Applications

CarePsyllium™ products are used in a wide variety of finished goods across many categories:

- **Bakery Products:** Increases the bulk of breads and biscuits. Manages water and decreases staling in breads. Adds a source of dietary fiber to products
- **Gluten Free Products:** Increases dough stability, improves structure in raised doughs, replaces modified starches
- **Pastas:** Improves texture in fresh and dried pastas, increases drained weight, decreased oil absorption in instant noodles
- **Dietary Supplements:** Source of dietary fiber. Improves gut transit and digestion, relieves uncomfortable intestinal and bowel conditions
- **Dairy and Frozen Desserts:** Thickens and improves texture in ice cream and other frozen desserts. Replaces modified starch in ice cream and milkshake bases
- **Beverages:** Dietary fiber enrichment, calorie reduction, mouthfeel improvement in creamy beverages. Increases viscosity in sugar-free drinks. Stable at all pH values



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Benefits for Food Manufacturers

- High level of purity
- Excellent water binding and water retention capacities
- Sustainable ingredients
- High level of technical support from Caremoli scientists
- High quality and service standards
- Shelf life of two years
- Competitive prices with added value

Ingredient Declaration

- Psyllium

Certificates:

- Kosher, SGS ISO 22000

Portfolio:

The core portfolio contains:

- CarePsyllium™ 99%, 40 and 100 mesh
- CarePsyllium™ 98%, 40 and 100 mesh
- CarePsyllium™ 95%, 40 and 100 mesh

Production facilities and sales offices



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