

Freeze-Dried

Digestive Melts



Rich In
Fiber



Your gut-friendly snack break starts here.

PRODUCT SAMPLES

Instant Beverage: Digestive shot powder

- Application suggested: 12g of powder for 150ml of water

Snack: Digestive Melt Square

- Application suggested: 12g

This product contains :
27g of fibers per 100g
3g of fibers per 12g recommended serving size

This product contains also Zingiber officinale & curcumin well known for their positive effects on intestinal transit.* (on back)

SHAPES AVAILABLE

- Powder for instant beverage applications
- Square melts for snacking and other applications

INGREDIENTS

- Organic banana puree, organic oligofructose (chicory fibre), organic apple puree, organic pineapple puree, turmeric powder, ginger extract.

BENEFITS

- Fortified snack/instant beverage
- Rich in fiber
- Sweet and tasty for those healthy foodies
- 100% natural
- No artificial ingredients
- No added sugar
- No off-taste
- No additives or preservatives
- Melt-in-your-mouth texture
- Multiple packaging options

CUSTOMIZABLE

Contact us for an opportunity to create your own unique blend of fruits and flavours in a customized fortified melt.

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*Clinical studies suggest that ginger effectively enhances gastric motility, accelerates gastric emptying, improving overall digestive efficiency (Wu et al., 2008). Ginger can modulate the gut microbiota and alleviates common digestive symptoms such as bloating, nausea, and constipation (Shen et al., 2023). These benefits are observed for a daily intake of 1,2g/J during several weeks, in both healthy individuals and patients with functional or neurological digestive disorders, with good safety and tolerability.

Oligofructose is fructan-type prebiotic fiber, no digestible but fermented by the bifidobacteria presented in the colonic microbiota. This fermentation produces short-chain fatty acids (SCFAs) with helping with intestinal environment balance, enhancing mineral absorption, regulating blood sugar and lipids, and strengthening the intestinal barrier. Its bifidogenic effect and metabolic benefits are well-documented in several clinical studies (Gibson & Roberfroid, 1995; Van den Heuvel et al., 1999; Bouhnik et al., 2004).

Curcumin compound containing in Turmeric offers anti-inflammatory benefits that help manage digestive issues like inflammatory bowel disease (IBD), gastric ulcers, and dyspepsia by stimulating bile production and improving fat digestion (Goel et al., 2008; Sikora et al., 2018). It also supports overall gut health and reduces symptoms like bloating and indigestion (Wahl et al., 2017).