

### WHAT IS IT?

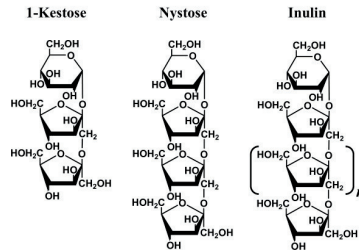
Yacon is an Andean root containing high amounts of fructooligosaccharides (FOS). FOS, known as inulin-type fructans, are short-chain molecules presenting a naturally sweet taste and a prebiotic effect : they are able to resist the hydrolysis of enzyme in the human digestive system.

#### Yacon tubers



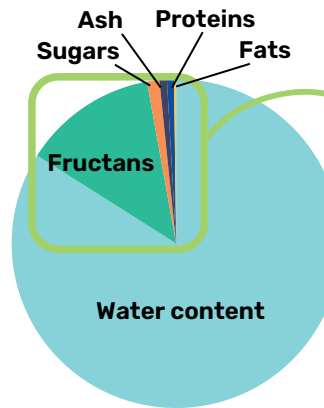
Andean root  
Low content in sugar  
High content in FOS

#### Fructooligosaccharides

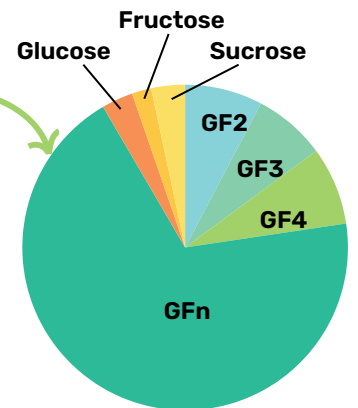


Short-chain fructans  
Naturally sweet taste  
Prebiotic properties

#### Yacon tubers *Rojo* nutritional composition



#### Fructans, FOS and sugars repartition



**Key figures** (dry basis)

**73%** Total fructans

**7%** Total sugars

**34%** inc. FOS (GF2, GF3, GF4)

### SYRUP PROCESSING



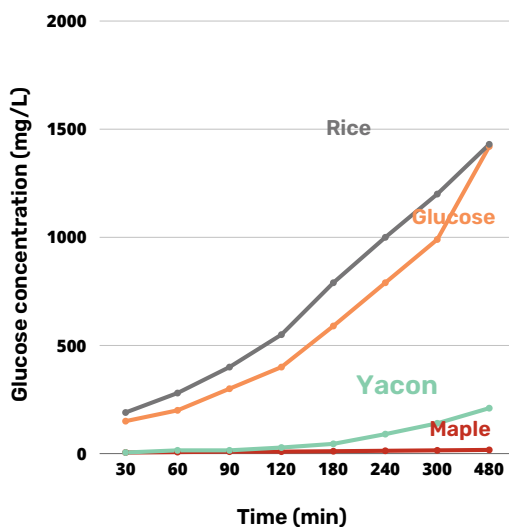
- ✓ Gentle processing
- ✓ Preservation of FOS content : prebiotic rich
- ✓ Good functional and sensory properties : natural sweet taste
- ✓ Good stability

**50%**  
Total fructans  
(dry basis)

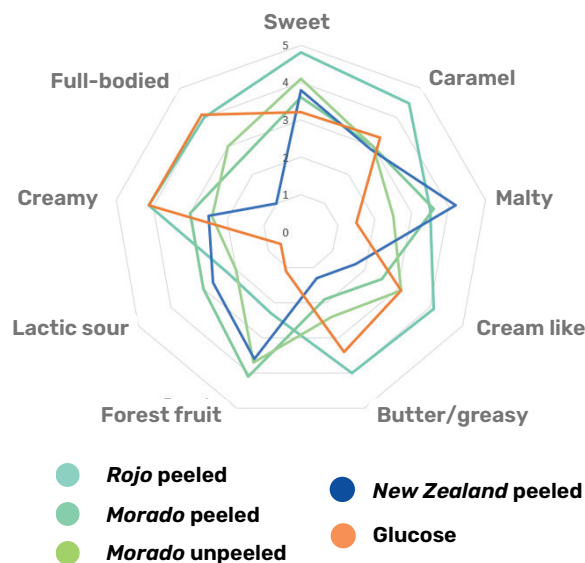
**32%**  
Short-chain  
fructooligosaccharides  
(dry basis)



#### In-vitro Glucose release of different syrups



#### Sensory attributes of yacon syrups from different varieties



#### Incorporation of yacon syrup in cereal bars and sweetness ranking comparison

