

Uses

- Functional foodstuffs
- Diet, health and weight reducing foodstuffs
- Alkaline nutrition
- Sports nutrition
- Bread and baked goods
- Juices, teas and other beverages
- Liquors
- Milk and dairy products
- Sandwich spreads, jams
- Muesli, cereals, extrudates
- Granola bars, chewable tablets
- Sweets, desserts, ice cream
- Pharmaceutical products
- Aid for cultures and fermenters
- Prebiotics
- Food for pets and livestock



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Diät-Rohstoff GmbH



Topinambur

(Jerusalem Artichoke)

Helianthus tuberosus

Dietary fiber & prebiotic

Inulin

Oligofructose

Polyphenols



Raw material for
functional foodstuffs



Own cultivation in Lower Saxony,
processing in Germany

Characteristics

- Inulin, oligofructane
- Polyphenols
- Source of potassium
- Minerals, essential amino acids
- Prebiotic
- Appetite inhibiting & saturating
- Vegan
- Low in sodium
- Free from fat, gluten, lactose, cholesterol and GMOs

Topinambur: regional superfood

An old crop brand new

Raw materials from organic Topinambur naturally contain **inulin, oligofurctanes, polyphenols** and **potassium**, as well as other minerals and essential amino acids. Furthermore, Topinambur ranks high among alkaline foodstuffs – a true superfood!

Inulin and oligofructanes are indigestible. They consist of both long and short chains of fructose molecules. Thus, Topinambur is low in calories and acts as a **prebiotic**. Inulin encourages the **beneficial intestinal bifidus bacteria and lactobacilli** which are able to metabolize it and use it as an energy source. In doing so, they form organic acids which reduce the pH level in the colon and lead to an unfavorable environment for detrimental microorganisms.

The low contents of fructose, glucose and saccharose are digestible and provide a slightly sweet taste. Potassium contributes to normal functioning of the nervous system, normal muscle functions and the preservation of normal blood pressure.

Since inulin and fructose **do not create an insulin demand** during digestion, Topinambur is suitable for a diabetic diet.

The raw material tubers used for our Topinambur products originate from **own organic agriculture** in Lower Saxony (Northern Germany). With **gentle processing** taking place in Germany, we can ensure that all valuable ingredients are preserved and unaltered.



Our organic Topinambur products

Organic Topinambur powder (dried)

Using the whole tuber, we produce slices, cubes, granulates and powders of different finenesses.



Both soluble, as well as insoluble components of the tuber are present and unaltered.

Organic Topinambur juice concentrate

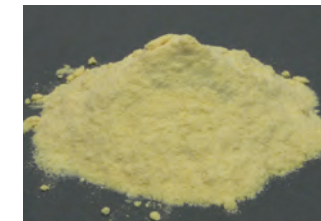
From the pressed juice of the Topinambur tuber,



we produce juice concentrate. All soluble components of the tuber are present and unaltered, specifically regarding inulin, acting like a dietary fiber.

Organic Topinambur juice powder

From our organic Topinambur juice concentrate,



we produce a completely soluble juice powder. As with the juice concentrate, all soluble components of the tuber are present and unaltered.