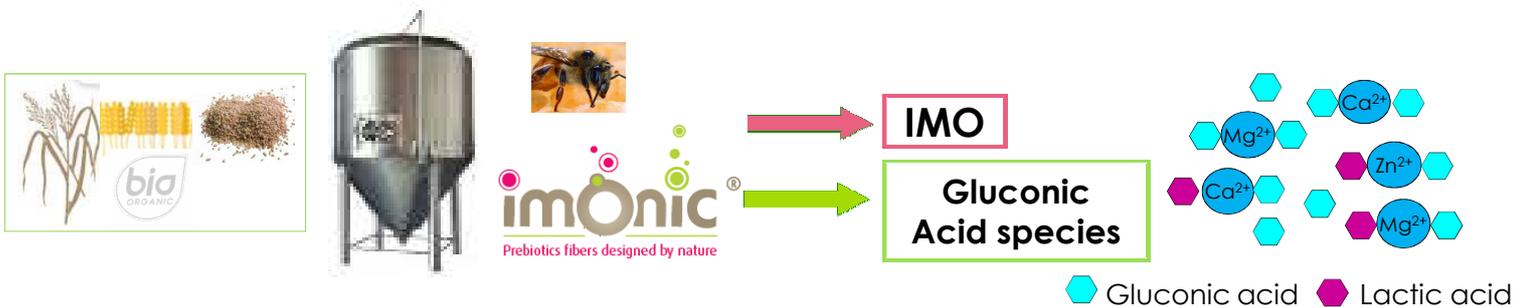


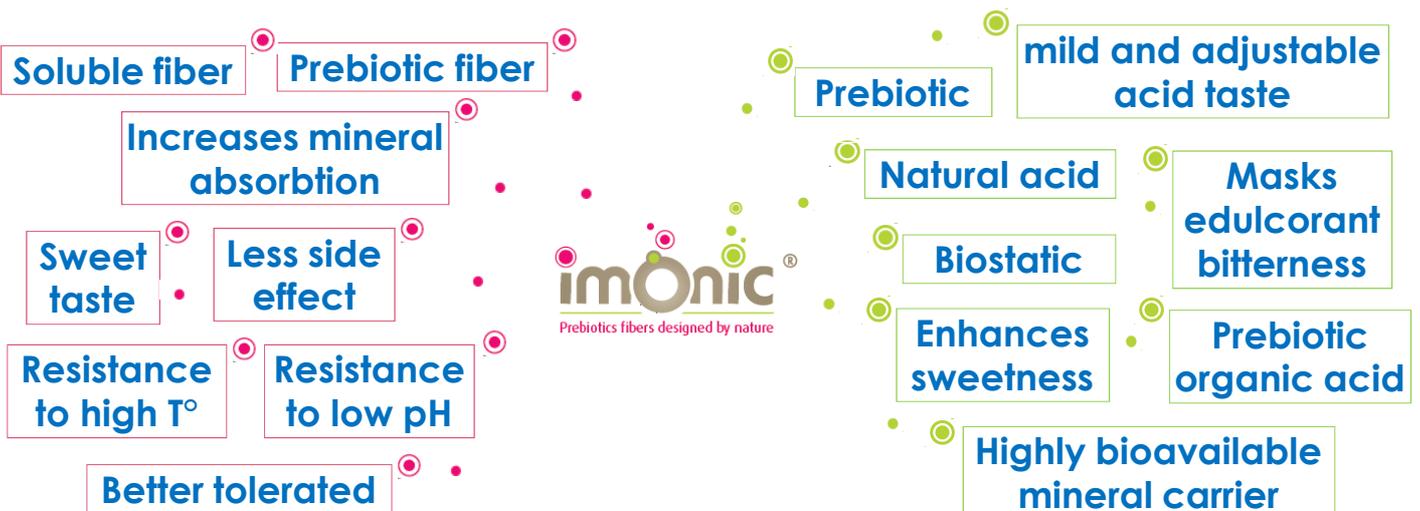
IMONIC is a spin-off from Gembloux Agro-Bio Tech (University of Liège) which develops and markets specific functional ingredients made through a process inspired by nature. Our IMOBIOSE product range, naturally combines two types of active compounds : Prebiotic fibers and highly bioavailable forms of minerals, and are, thus, active on gut health, metabolism regulation, immune system and mineral fortification. Moreover, they are low calorie health sweeteners with low glycemic index, natural biostatics and they demonstrate high potential technofunctionalities and ease of incorporation in food matrix. They are composed of Isomaltooligosaccharides (IMO) prebiotic dietary fibers and different forms of gluconic acid (acid, salts and complexes) which are prebiotic and sources of highly bioavailable minerals

'A process designed by nature'



The process is inspired by nature as we reproduced on the industrial scale enzymatic reactions done by bees in honey.

Bifunctional products with unique nutri- and techno-functions due to the simultaneous presence of IMO and gluconic acid species



With its flexible production method, IMONIC can provide tailor-made products adapted to various applications by varying the substrate origin (Tapioca, wheat, maize...), the acidic taste, the combination with a sweetener or the mineral species. Moreover, IMOBIOSE products are available in concentrated syrups (80 brix) and easy to handle powders and are gluten free, Kosher, Halal and also available in organic version. Products are highly stable and have 40-50% of saccharose sweetness and an advantageous combination with a low calorie sweetener can directly replace saccharose in a wide range of applications with a similar taste and technofunctions.