

# 500M

India discards  
**500M+ tonnes**  
of agri-residue  
every year.

India's diabetic population  
crossed **101 million** in 2023.

Xiliherb sits exactly at this intersection — converting biomass waste into a health ingredient the market urgently needs.

→ OPEN TO DISCOVER

GET IN TOUCH

## Ready to source smarter ingredients?

Whether you're a food manufacturer, pharma buyer, nutraceutical brand, or impact investor — we'd love to talk.

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BIOPROCESSING · SUSTAINABILITY ·  
INGREDIENTS

## Transforming Agricultural Biomass into Sustainable Ingredients.

India's first biomass-derived xylitol platform — circular, traceable, and science-backed.

*From Biomass to Breakthrough*



Incubated at Agri Innovation Centre, GKVK  
Sustainable · Bio-Based · Future Ready

## Where Nature Meets Science.

Xiliherb Naturals Pvt Ltd converts agricultural residues into high-value, sustainable ingredients using biotechnology. We start with xylitol — a natural, low-glycaemic sweetener.

*To convert low-value biomass into high-value, sustainable ingredients through innovative bioprocessing — enabling a circular, cleaner world.*

— MISSION STATEMENT

### CORE VALUES

- S Sustainability**  
Systems that give back more than they take.
- T Transparency**  
Open about what goes in and comes out.
- RR Rural Roots & Global Vision**  
Grounded in agriculture, built for the world.
- R Scientific Rigour**  
Every process grounded in evidence.
- I Impact**  
Success in margins and meaningful change.
- PP People, Partnership & Progress**  
Growing together with farmers, partners, and communities.

### OUR BIOPROCESS — STEP BY STEP

- 01 Biomass Sourcing**  
Corn cobs, sugarcane bagasse & rice husks from local agri-partners.
- 02 Pre-treatment & Extraction**  
Xylan-rich hemicellulose extracted via optimised hydrolysis.
- 03 Bioconversion**  
Enzymatic & microbial conversion of xylose to xylitol.
- 04 Purification & Finishing**  
Chromatographic separation for food & pharma grade purity.

**Sustainable Processing**  
Zero virgin agricultural inputs

**Circular Bioeconomy**  
Waste stream → value stream

**Import Substitution**  
Domestic supply replacing imports

**Export Potential**  
Globally scalable platform model

## Where Xiliherb Xylitol Goes.

Xylitol's unique combination of sweetness, low glycaemic impact, and dental safety makes it a preferred ingredient across five high-growth sectors.

**🍷 Food & Beverages**  
Sugar-free confectionery, bakery, beverages, and dairy alternatives. **Low-glycaemic, tooth-friendly, and heat-stable** — performs where many sweeteners can't.

**🦷 Oral Care**  
Toothpastes, mouthwashes, and chewing gums. **Clinically proven to inhibit Streptococcus mutans** — the primary bacteria behind tooth decay.

**💊 Pharmaceuticals**  
Tablet coatings, syrups, and chewable formulations. **Safe for diabetic patients** — does not spike blood glucose or insulin levels.

**🌿 Nutraceuticals**  
Diabetic-friendly supplements, wellness products, and protein bars. **Sweetness equivalent to sucrose** at 2.4 kcal/g vs sugar's 4 kcal/g.

**⚡ Functional Foods**  
Foods designed for specific health outcomes — glycaemic control, weight management, gut health. **Enhances palatability without the metabolic cost of sugar.**

## Why Xylitol. Why Now.

**Low Glycaemic Index** GI: 7  
Minimal impact on blood glucose and insulin. Safe for diabetics and pre-diabetics.

**Fewer Calories** -40%  
2.4 kcal/g vs sugar's 4.0 kcal/g. Significant reduction for weight-conscious consumers.

**Dental Protection**  
Does not ferment in the mouth. Actively reduces harmful oral bacteria. Globally endorsed.

**Gut-Friendly**  
Acts as a prebiotic at moderate doses, supporting a healthy gut microbiome.

**Heat Stable**  
Suitable for baking and cooking. Unlike many artificial sweeteners that degrade at high temperatures.

**Natural Origin**  
Derived from plant-based xylan. No synthetic chemistry. No artificial additives.

### XYLITOL VS REGULAR SUGAR — AT A GLANCE

Property	Xylitol (XiliHerb)	Regular Sugar
Glycaemic Index	<b>7</b>	65
Calories / gram	<b>2.4 kcal</b>	4.0 kcal
Blood Sugar Impact	<b>Minimal</b>	High spike
Dental Impact	<b>Protective</b>	Promotes decay
Safe for Diabetics	<b>Yes</b>	No
Sweetness Ratio	<b>~1:1 (equal)</b>	Reference
Prebiotic Effect	<b>Yes</b>	No
Natural Origin	<b>Yes (biomass)</b>	Yes (sugarcane)