

HIGH-PROTEIN BREAD FOR EVERYDAY!



- ✓ CONTRIBUTES TO AN ACTIVE LIFESTYLE
- ✓ GOOD TEXTURE SIMILAR TO STANDARD BREAD
- ✓ BOOST PROTEIN INTAKE

HIGH-PROTEIN BREAD
FOR EVERYDAY!

Key Ingredient Facts

NUTRALYS® pea protein

Nutritious and sustainable protein from the yellow pea

- Offering simple source of plant-protein to support active lifestyle, with great taste experience
- Not a major allergen¹

NUTRALYS® wheat protein

Soluble wheat protein that provides an affordable and optimal source of plant-protein for bakery products

- Functionalized by a moderated enzymatic hydrolysis of gluten from fully-traced wheat
- High reducing power, low viscosity, high solubility

Both products are non-GMO², kosher and halal certified.

Key Benefits for High-Protein bread

NUTRALYS® B85F pea protein

NUTRITIONAL	<ul style="list-style-type: none">• Premium quality pea protein (85% protein on D.S)• Easily digestible protein: 96%• Well-balanced amin acid profile: 8.7g arginine, 18g of BCAAs and 7.1g of lysine per 100g of protein (NX6X25)
FUNCTIONAL	<ul style="list-style-type: none">• Thanks to its low solubility, NUTRALYS® B85F can facilitate the formation of the gluten network
SENSORY	<ul style="list-style-type: none">• The combination of pea and wheat-based proteins permits a texture similar to standard bread: good volume and soft crumb• Good vegetable taste

NUTRALYS® W soluble wheat protein

NUTRITIONAL	<ul style="list-style-type: none">• High protein content (84% protein on D.S)• Easily digestible protein: 97%• Its amino-acid composition and fast-digesting profile synergize³ with pea protein to meet the needs of sport nutrition and slimming diet foods
FUNCTIONAL	<ul style="list-style-type: none">• Excellent dispersibility• Low viscosity allows to fortify protein in a wide range of cereal baked goods, while preserving texture• In bread dough, it adjusts the gluten network visco-elasticity to improve dough machinability and volume expansion
SENSORY	<ul style="list-style-type: none">• Cream powder with slight cereal taste

SUGGESTED CLAIMS (EU)*

- High protein**
- Suitable for vegetarians & vegans

* Information based on European regulations.
Subject to applicable local laws and regulations.

** At least 20% of the energy value (EV) of the food is provided by protein

Detailed recipe: LPNUHPR004

NUTRITION FACTS
HIGH-PROTEIN BREAD

Serving size 40g (2 slices)

Energy	91kcal
Fat	0.4g
Of which saturated	0.1g
Carbohydrate	16.0g
Of which sugars	0.5g
Of which polyols	0.0g
Fiber	1.0g
Protein	5.6g
Salt	0.49g

Ingredients:

Wheat flour, water, **NUTRALYS® B85F pea protein**, gluten, salt, **NUTRALYS® W soluble wheat protein**, yeast, ascorbic acid .



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¹Pea is not listed among major allergens and intolerant agents in EU (Annex II Regulation 1169/2011) neither in the Codex list of allergens to be labeled (Codex Stan 1-1985 (Rev. 1-1991)- \$4.2.1.43). Due to a few rare reported allergic reactions with pea (and their derived products), we strongly suggest to our customers to list the botanical origin of their pea derived products in their ingredient statement.

²According to Regulations (EC) No 1829/2003 and No 1830/2003.

³Supported by one single clinical study. Food manufacturers who would like to use NUTRALYS® pea and wheat proteins for these benefits will have to run their own studies based on their own formulation.

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