

REDUCED SUGAR MILK CHOCOLATE



ROQUETTE
Offering the best of nature¹¹



SUGGESTED CLAIMS (US)*

- A good source of fiber
- 30% less sugar compared to
- Information based on USA regulations. Subject to applicable local laws and regulations.

Key Ingredient Facts

NUTRIOSE® soluble fiber

- Plant-based soluble dietary from non-gmo-corn¹ or wheat
- · Supports digestive health
- Well tolerated up to 45g per day
- Prebiotic effect
- · Low FODMAP certified
- · Kosher and Halal certified



Key Benefits for milk chocolate

NUTRIOSE® FM10 soluble fiber

• 70% fiber on D.S

NUTRITIONAL

- · 10% total sugars on D.S
- · Caloric value: 2.4 kcal/g
- · Well tolerated fiber up to 50g/day
- · Glyceamic index: 44

FUNCTIONAL

- · Easy-to-use: Quick dispersion
- · Bulking agent to partially substitute sugars
- · Good process stability
- · Fiber content not affected by heat

SENSORY

· Neutral taste

Detailed recipe: GSWECH0005

NUTRITION FACTS

Milk chocolate

Serving Size 30g Amount per serving

Calories 160	0% Daily value*
Total fat 11g	14%
Saturated fat 7g	33%
Trans fat 0g	0%
Cholesterol Omg	0%
Sodium 20 mg	1%
Total carbohydrate 1	7g 6%
Dietary fiber 4g	16%
Total sugars 11g	
Includes 9g Adde	ed Sugars 18%
Sugars alcohol 0	g
Protein 2g	
Vitamin D	2%
Potassium	2%
Calcium	4%
Iron	2%

^{*} Percent Daily Values are based on a 2,000 calories diet. Your daily values may be higher or lower depending on your calories needs.

Ingredients:

sugar, cocoa butter, NUTRIOSE® FM10 soluble corn fiber, whole milk powder, cocoa liquor, anhydrous milk fat, soy lecithin, malted barley extract, artificial and natural flavors.

Contains: milk, peanut, nuts and soy.





Nutritional and Technological Food Solutions

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¹ According to Regulation (EC) N° 1829/2003 and N° 1830/2003.