





CUT SUGARS, ADD TEXTURE WITH AN INDULGENT ICE CREAM



☑ REDUCED IN CALORIES

☑ SWEET AND SMOOTH

✓ 63KCAL PER PORTION (50g)



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SUGGESTED CLAIMS (EU)*

- No added sugars
- Reduced in fat and calories
- *Information based on EU regulations Subject to applicable local laws and regulations.

Key Ingredient Facts

SweetPearl® maltitol powder

The sugar-like solution that helps you combine nutrition with indulgence:

- A sweet bulk sweetener produced from corn or wheat
- · Easy to use

NUTRIOSE® Soluble Fiber

- Plant-based soluble dietary fiber
- · Supports digestive health
- · Prebiotic effect

GLUCIDEX® maltodextrin

- Blend of nutritive carbohydrates
- Obtained from non-GMO¹ raw materials (corn, wheat or potato)
- · Fast and full solubility

Both products are kosher and halal certified, gluten-free.

Key Benefits for Ice Cream

SweetPearl® P200 maltitol

NUTRITIONAL

FUNCTIONAL

- Sugar free and low caloric value: 2.4 kcal/g
- Good digestive tolerance
 Good processability: no change in

manufacturing process

Best sugar substitute

SENSORY

Clean taste

Sweetness profile close to sucrose

NUTRIOSE® FB 06 SOLUBLE FIBER

85% fiber on D.S.

NUTRITIONAL

- · Excellent digestive tolerance
- Prebiotic fiber

FUNCTIONAL

Easy to use

Excellent process stability

SENSORY

- Neutral taste
- Contributes to rich mouthfeel

GLUCIDEX® 1 maltodextrin

NUTRITIONAL

 Less than 1% of mono- and disaccharides (low in sugar)

FUNCTIONAL

- ThickenerFat replacer
- · Good mouthfeel

SENSORY

- Good mouthfeel
- Creamy texture

Detailed recipe: LDAIICE008

NUTRITION FACTS

lce cream

Per 100g

Energy	126kcal
Fat	4.8g
Of which saturated	3.3g
Carbohydrate Of which sugars Of which polyols	18.6g 7.1g 9.5g
Fiber	5.5g
Protein	3.2g
Salt	0.18g

Ingredients:

Whole milk, sweeteners (SweetPearl® P200 maltitol, sucrlose), NUTRIOSE® FM 06 soluble corn fiber, milk protein, Glucidex® 1 maltodextrin, stabilizer (E471, E410, E401, E412, E407), flavor.



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 $^{^{1}\}text{According to Regulation (EC)}$ N° 1829/2003 and N° 1830/2003.