

Protein vontent at an optimum cost level





BAKING SOLUTIONS

NUTRALYS® W wheat protein KEY FACTS

- A soluble protein obtained by enzymatic hydrolysis of vital wheat gluten
- · Low viscosity, high solubility
- High reducing power
- Cereal taste
- Wheat proteins are part of the most affordable sources of proteins
- Good synergies with pea proteins in amino-acid composition and digestion profile
- GMO-free, Kosher & Halal certified.

Boost the protein content at an optimum cost level

THE RECIPE LIST OF INGREDIENTS

(Detailed recipe: LBAKC00008)

- Wheat Flour
- Sugar
- Vegetable fat
- Oat flakes
- NUTRALYS® W
- Whole wheat flour
- Water
 - Glucose syrup
- Skimmed milk powde
- Baking powder
- Vanilla flavor
- Soia Lecithin
- Salt

NUTRALYS® W hydrolyzed wheat protein KEY BENEFITS FOR SOURCE OF PROTEIN BISCUITS	
Nutritional	A high protein content, allowing nutritional claims
Functional	Easy to dry-mix Low viscosity / no impact on dough rheology (texture of the biscuit preserved) Formulation management at a cost-optimum level
Sensory	Crispiness preserved

SUGGESTED CLAIMS* (EU)

• Source of protein (1)

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

(1)At least 12% of energy value provided by protein

NUTRITION FACTS SERVING SIZE: 100g of biscuit made with NUTRALYS® W

Calories Protein 13.9g Carb 58.5g Fiber 465kcal of which sugars 19.7g 3.2g

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