

Boost the **Protein** content at an **optimum cost level**





BAKING SOLUTIONS

Boost the protein content at an optimum cost level

NUTRALYS® W wheat protein KFY FACTS

- A soluble protein obtained by enzymatic hydrolysis of vital wheat gluten
- · Low viscosity, high solubility
- · 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 and Halal certified

IHE K	ECIPE	(COATED CEREALS)
LIST 0	F INGRF	EDIENTS (Detailed recipe: SN43)

	Control	High in protein
Whole Wheat Flour	47.6%	42%
Maize flour	10.5%	6.3%
Maize starch	8.4%	4.2%
NUTRALYS® W wheat protein	0%	14%
Sugar	15.5%	15.5%
Glucose syrup	15%	15%
Water	3%	3%
		<u> </u>

NUTRALYS® W hydrolyzed wheat protein KEY BENEFITS FOR HIGH-IN-PROTEIN CEREAL PRODUCTS		
Nutritional	A high protein content, allowing nutritional claims	
Functional	Easy to use (Dry-mixing, output pressure, water absorption and expansion)	

POSSIBLE CLAIMS

Sensory

• Source of protein⁽¹⁾ • High in protein⁽²⁾

· Crispiness preserved

- Enriched in protein (3) Non-GMO
- (1): At least 12% of the energy value provided by protein(2): More than 20% of the energy value provided
- (2): More than 20% of the energy value provide by protein
- (3): Where the product meets the conditions for the claim 'source of' and the increase in protein content is at least 30 % compared to a similar product

NUTRITION FACTS SERVING SIZE: 100g of High in protein cereals

Calories | Protein | Fat | Carb

Of which DP1,2: 26.1g

Calories from proteins: 20.5%

