



BAKING
SOLUTIONS

Control sugar intake of your sweeties at school break!

**MULTI-TEXTURES
EXPERIENCE**

**FUEL & FUN
with 30%
LESS SUGARS**



 **NUTRIOSE®**
soluble fiber

 **SweetPearl®**
THE MALTITOL BY ROQUETTE

 **ROQUETTE**
Offering the best of nature™

Only for reference, a real product could be seen different.



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KEY FACTS

NUTRIOSE® soluble fiber

Achieve easily the daily fiber target, and monitor the sugar content of sweet snacks thanks to a highly tolerated ingredient.

- Soluble fiber from non-GMO corn or wheat

SweetPearl® maltitol

Monitor your sugar intake while enjoying a full sensory experience.

- Bulking agent from non-GMO corn and wheat

Both products are Kosher & Halal certified.

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THE RECIPE (SUGAR REDUCED FILLED CAKE)

LIST OF INGREDIENTS (Detailed recipe: LBAKCAK003)

CAKE (72%)

- Wheat flour
- Sucrose
- Whole egg
- Canola oil
- Water
- SweetPearl® P200
- Maltitol powder (bulking agent)
- Baking powder & improvers
- Salt

FILLING (28%)

- NUTRIOSE® FM 10, soluble fiber
- Fruits puree
- Roquette glucose syrup
- NEOSORB®, sorbitol powder (humectant)
- Glycerin (humectant)
- Water
- CLEARAM® CR 30 20, modified waxy maize starch
- Sucrose
- Citric acid,
- preservative & pectin

Other recipes available: reduced sugar sandwich biscuit (LBAKCO004), sugar-free biscuit (LPNUWMA008)

NUTRIOSE® 06 soluble fiber & SweetPearl® maltitol KEY BENEFITS FOR SUGAR REDUCED FILLED CAKE

	NUTRIOSE® 10 soluble fiber	SweetPearl® maltitol
Nutritional	<ul style="list-style-type: none"> • Bulking agent to reduce sugar content in fruit filling up to 50% • Low caloric content: 2 Kcal/g • Outstandingly tolerated fiber source (70% on D.S.) • Low glycemic response: 44 	<ul style="list-style-type: none"> • Bulking agent to substitute sugar in cake (potential up to 100%) • Low caloric content: 2.4 Kcal/g • Very low glycaemic response: 29
Functional	<ul style="list-style-type: none"> • Easy to handle (high solubility, low viscosity) 	<ul style="list-style-type: none"> • Low molecular weight of SweetPearl® is particularly efficient to maintain soft texture of cakes
Sensory	<ul style="list-style-type: none"> • Neutral taste 	<ul style="list-style-type: none"> • Preserves full taste

SUGGESTED CLAIMS* (EU)

- Reduced in sugars
- Rich in fiber
- Lowering glycemic response

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

NUTRITION FACTS

SERVING SIZE: 30g of sugar reduced filled cake

Calories	Protein	Carb	Fiber	Fat	Salt
102kcal	1.2g	15g	1.8g	4.3g	0.1g
		Of which sugars: 6.0g			
		Of which polyols: 2.1g			

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**NUTRITIONAL & TECHNOLOGICAL
FOOD SOLUTIONS**
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