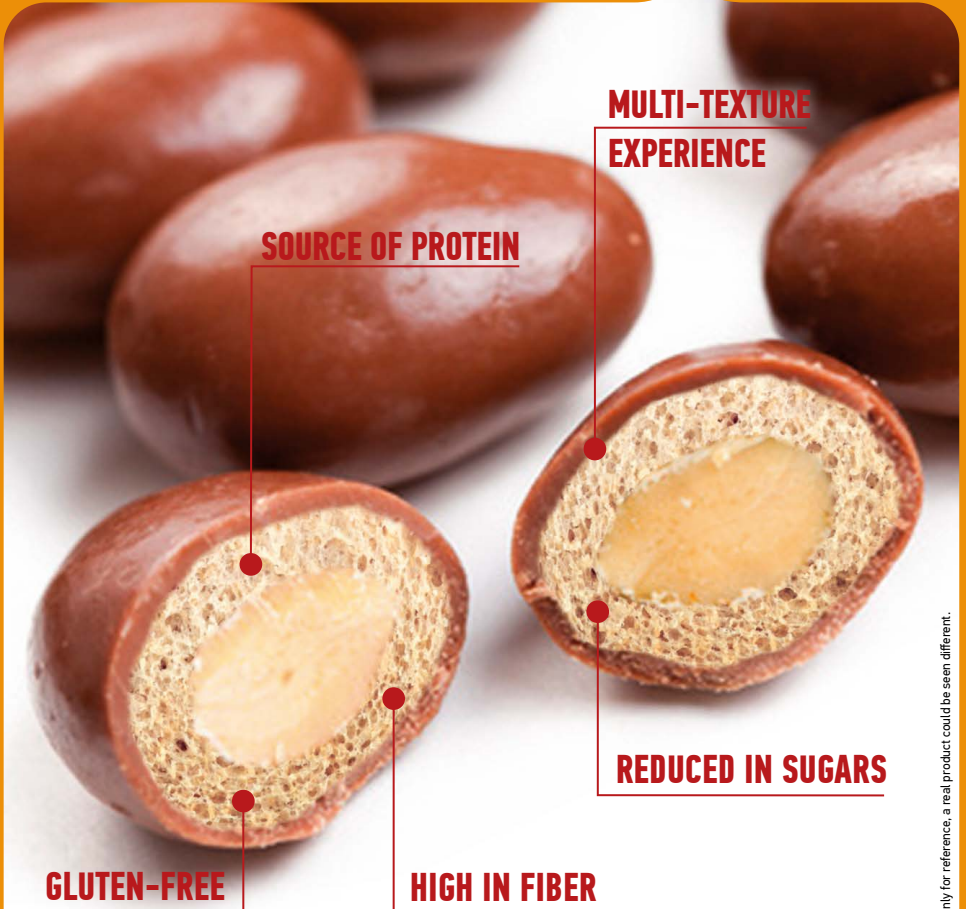




**BAKING
SOLUTIONS**

Healthy & Enjoyable crunchy choco bites



**MULTI-TEXTURE
EXPERIENCE**

SOURCE OF PROTEIN

REDUCED IN SUGARS

GLUTEN-FREE

HIGH IN FIBER

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

Nutralys
NEW PRODUCT
Trusted • Competitive • Unique

 **NUTRIOSE**[®]
soluble fiber

PREGEFLO[®]
C100G

 **ROQUETTE**
Offering the best of nature[™]



BAKING SOLUTIONS

KEY FACTS

NUTRALYS® pea protein

- High quality plant protein from the yellow pea
- 84% protein (DS)
- Environmentally friendly culture

PREGEFLO® C100G starch

- Pre-cooked maize starch rich in amylopectin
- Coarse particulate size
- Cold viscosity

NUTRIOSE® FM10 soluble fiber

- Produced from maize
- 70% fiber (DS), 2 Kcal/g
- Outstanding digestive tolerance

Above products are: consumer-friendly labelling, Gluten-free, non-GMO, Kosher & Halal certified

Healthy & Enjoyable crunchy choco bites

THE RECIPE (CRUNCHY CHOCO BITES)

LIST OF INGREDIENTS

(Detailed recipe: LSNKCSK001)

- Almonds
- Dark chocolate coating
- Water
- NUTRALYS® pea protein
- PREGEFLO® C100G starch
- NUTRIOSE® FM10 soluble fiber
- Sucrose
- Low fat cocoa powder
- Flavor
- Wax

Other recipe available:
Crunchy caramel bites LSNKCSK002

NUTRALYS® PEA PROTEINS, NUTRIOSE® FM10 and PREGEFLO C100G KEY BENEFITS FOR CHOCO BITES

	NUTRIOSE® FM10 soluble fiber	NUTRALYS® pea protein	PREGEFLO® C100G starch
Nutritional	<ul style="list-style-type: none"> • Source of very well tolerated fiber • To substitute partially sugars 	<ul style="list-style-type: none"> • Clinically proven benefits on muscle mass and satiety • Easily digested protein • Not a major allergen 	<ul style="list-style-type: none"> • Gluten-free
Functional	<ul style="list-style-type: none"> • High solubility and good binding properties to coat nuts • Excellent stability to process and shelf-life 	<ul style="list-style-type: none"> • Easy to use in nut coating (dry-mixing, water absorption and expansion) 	Excellent coating properties: <ul style="list-style-type: none"> • Good powder dispersibility leading to more even coating • Texture variations (from crispy to crunchy) obtained through simple formulation changes
Sensory	<ul style="list-style-type: none"> • Neutral taste • Preserved crispiness of the biscuit coating 	<ul style="list-style-type: none"> • Homogeneous and crispy structure of biscuit coating • Optimized sensory profile with warm flavors (ie: espresso, caramel, dulce de leche) 	<ul style="list-style-type: none"> • Neutral taste • New texture sensations

SUGGESTED CLAIMS* (EU)

- Source of protein ⁽¹⁾
- High fiber
- Gluten-free
- Reduced in sugars

⁽¹⁾At least 13.4% of energy provided by protein

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

NUTRITION FACTS

SERVING SIZE: 20g (10 bites approx.)

Calories 103 kcal	Protein 3.4g	Carb 6.5g Of which sugars: 3.0g	Fiber 2.6g	Fat 6.5g
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This informative and technical document is provided for Food Business Operators or Health Care professionals, including prospective customers for ROQUETTE and not intended to be delivered as such to final consumers. Legal, regulatory, policies and requirements are subject to change and jurisdictional variation.