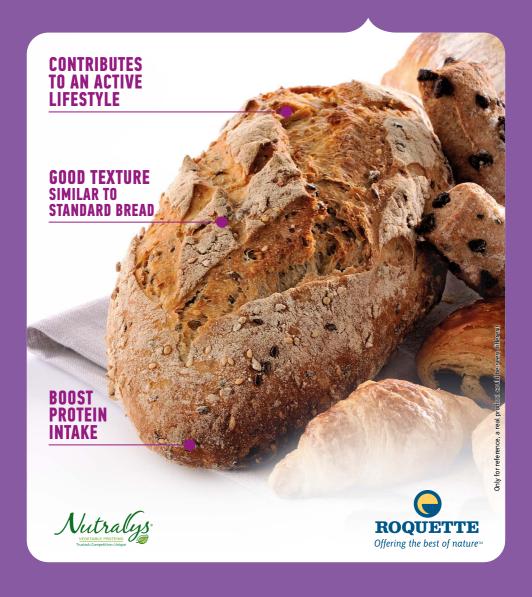


High-protein bread for everyday!





SPECIALIZED NUTRITION SOLUTIONS

NUTRALYS® vegetable proteins KFY FACTS

Clean and nutritious plant proteins for specific needs, the easy way:

- Powerful nutrition: clinically-proven benefits on muscle mass
- Clean & safe: high quality protein from the yellow pea, not a major allergen, non-GMO, Kosher & halal certified
- Easy & tasty

High-protein bread for everyday!

THE RECIPE (HIGH-PROTEIN BREAD) LIST OF INGREDIENTS (Detailed recipe: LPNUHPR004)

- Wheat flour
- Water
- NUTRALYS® B85F, pea protein
- Vital wheat gluten
- Salt
- NUTRALYS® W, hydrolyzed wheat protein
- Dry yeast
- · Ascorbic acid
- Enzyme

Cooking parameters can be easily adapted to bake a rusk.

Nutritional - Highly purified plant-based proteins (85% protein on D.S for both pea and wheat) - Good combination of wheat gluten and NUTRALYS® vegetable proteins: a rich source of essential amino acids - Easily digested proteins - Complementary digestion kinetics: intermediate-fast pea protein and fast hydrolyzed wheat protein - Thanks to its low solubility, NUTRALYS® B85F can facilitate the formation of the gluten network - NUTRALYS® W can soften the gluten, permitting higher gluten incorporation without affecting volume - The combination of pea and wheat-based proteins permits a texture similar

SUGGESTED CLAIMS* (EU)

· Good cereal taste

- High protein*
- Suitable for vegetarians & vegans
 ** At least 20% of the energy value provided by protein
- * Information based on EU regulation. Subject to applicable local laws and regulations

NUTRITION FACTS SERVING SIZE: 40g (2 slices of bread)

 Calories
 Protein
 Carb
 Fiber
 Fat

 90kcal
 5.6g
 16.0g
 1.0g
 0.4g

 0f which sugars: 0.5g

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to standard bread: good volume and soft crumb



