



ONLY
NATURAL
INGREDIENTS

SUGAR REDUCTION

THE PATH TO MORE MODERN MOMENTS OF PLEASURE



SUGAR REDUCTION IN BAKED GOODS BACKGROUND

The reduction of sugar in food is a current and hotly debated topic. The WHO has published guidelines on sugar reduction, governments are pushing for more sugar-reduced products through regulations and taxes and NGOs are campaigning against foods with an above-average sugar content. The industry is therefore constantly working on solutions to escape the unhealthy image of high-sugar products.

Consumers are actively looking for healthier, low-sugar baked goods. Studies have shown that 75% of consumers can imagine buying a reduced-sugar product variant at. The biggest challenge is not only to reproduce the sweet taste, but to adapt the entire recipe, as sugar reduction affects the texture, colour and overall mouthfeel of the food.

THE NEWLY DEVELOPED PRODUCT SOLUTION FROM FOODSOLUTE IS A NATURAL SUGAR SUBSTITUTE, WHICH HAS MANY ADVANTAGES.

- Easy handling of a dry, multifunctional mix, that contains both fillers and flavour
- Provides a complete solution for easy 1:1 sugar replacement in baked goods
- Preserves taste, texture, volume, mouthfeel and colour
- Helps to develop more modern and nutritious product formulations
- Enables a consumer-friendly list of ingredients in accordance with EU legislation (wheat flour, inulin, dextrin, natural flavouring)
- Up to 50% sugar reduction possible



| Product no. | Product name | Description | Allergens | Form | Palm oil | Halal | Max. Dosage | Packaging |
|-------------|--------------|-----------------------|-------------|------|----------|-------|-------------|-----------|
| FS111001 | sugarcut | 1:1 sugar replacement | wheat, milk | dry | free | ✓ | 12% | 12,5kg |



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