fosvitae® 95% plus

Clean Sugar Replacement

CLEAN LABEL

- 100% Natural
- Low-calorie
- High fiber

NEW INGREDIENT

Now with higher sugar reduction power.

Exclusive product to zukan®

Fosvitae® range.
The healthy fiber that replaces sugar.

The future lies in a healthier and more balanced diet where food **contains less sugar and calories**. With the **Fosvitae®** fiber range, you will **substitute sugars** while increasing the fiber content of your products.

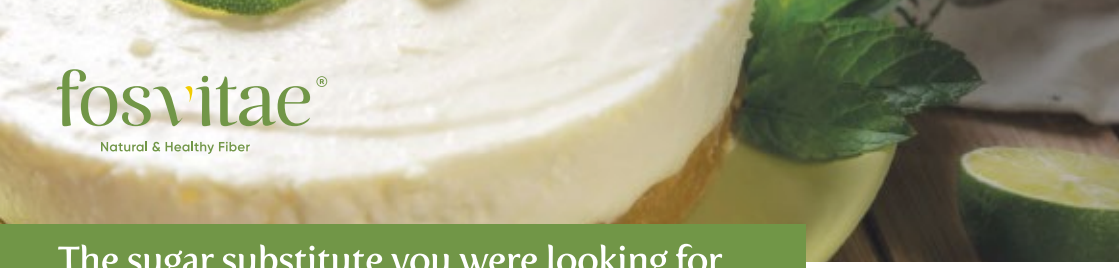
fosvitae® Natural & Healthy Fiber & NEW fosvitae® 95% plus Clean Sugar Replacement

1. 100% Natural
2. Reduced sugar
3. Reduced calorie
4. High in fiber
5. Clean-Label labelling

Fosvitae® range technical qualities

	Content	Sweetness level*	Solubility	Format	Source
Fosvitae® 85%	85%	30%	High	Liquid	Cane sugar
Fosvitae® 95% PLUS	95%	20-25%	High	Liquid and powder	Cane sugar

*% sweetness compared to sucrose



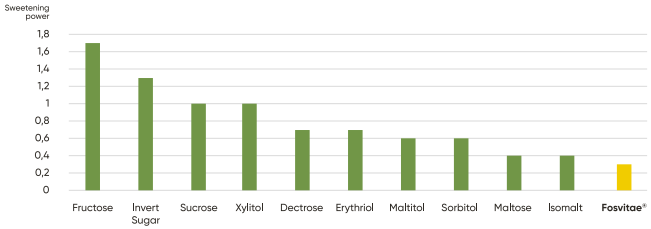
fosvitae®
Natural & Healthy Fiber

The sugar substitute you were looking for.

◇ Sweetening power.

(Taking sucrose as a reference (PE=1))

Sweetening Power Polyols and non-intensive vs average value of Fosvitae® range

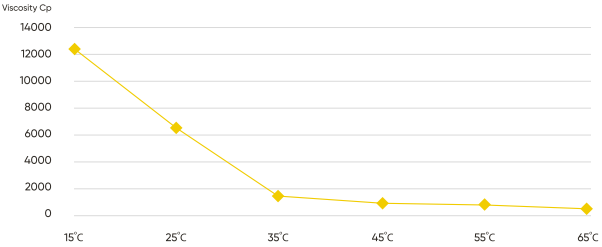


Sweetening power lower than sugar (**1/3 sucrose**).

Advisable to use it together with intensive sweetener.

◇ Low viscosity.

Viscosity vs Temp average value of Fosvitae® range



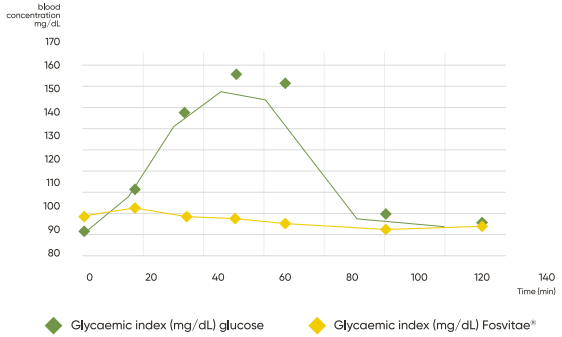
Viscosity decreases progressively as **temperature increases.**

- Viscosity **similar** to liquid **sugar**.
- It favours **manipulation**.
- It facilitates its **integration** in the most demanding **production processes**.

[1] Fosvitae 78 ºBrix; temp (15-65 ºC); R7-R2; 100rpm; 12168 Cp-465,8 Cp; VISCO BASIC plus, FUNGILAB, Barcelona.

◇ Low glycaemic index.

Glycaemic Index Glucose vs average value of Fosvitae® range



Advantages of using Fosvitae®:

- It acts as a **substitute** for sugars, fats and polyols.
- It **increases fiber** content.
- It **tastes** similar to **sucrose**.
- It **does not alter the appearance** of products.
- It allows **Clean-label** labelling.

Recipes

Ketchup

Sugar reduction of 55% with Fosvitae® 95% PLUS

Fiber increase: 6,5 gr / 100 gr

Nutrition claims:
- Low sugar.
- Low calorie.
- High fiber.

Sensory analysis:
- Coloring: similar. Darker color with brown sugar.

Yoghurt

Sugar reduction of 46% with Fosvitae® 95% PLUS

Fiber increase: 2 gr / 100 gr

Nutrition claims:
- Reduced sugar.
- Clean-label*
- Natural product*

Sensory analysis:
- Lower degree of syneresis.

Iced lemon

Sugar reduction of 87% with Fosvitae® 95% PLUS

Fiber increase: 11 gr / 100 gr

Nutrition claims:
- Low sugar.
- Low calorie.
- High fiber.
- Clean-label*
- Natural product*

Sensory analysis:
- Coloring and viscosity: similar.
- Taste: Pleasing with Fosvitae® and Stevia.

Cereal bars

Sugar reduction of 66,7% with Fosvitae® 95% PLUS

Fiber increase: 22,1 gr / 100 gr

Nutrition claims:
- Reduced sugar.
- High fiber.
- Clean-label*
- Natural product*

Sensory analysis:
- Coloring: Different. Recipe with brown sugar and honey is darker.

*Depending on the rest of the ingredients and composition of the product.

Muffins

Sugar reduction of 86,6% with Fosvitae® 95% PLUS

Fiber increase: 15,3 gr / 100 gr

Nutrition claims:
- Low sugar.
- High fiber.
- Clean-label*
- Natural product*

Sensory analysis:
- Appearance and texture: brighter and more tender with Fosvitae®.

fos fruit®

Natural Sugar Replacement

100 % Natural

We have the best sugar substitute

What is Fosfruit®?

Fosfruit® is the ultimate sweetener ingredient for replacing sugar, polyols and intensive sweeteners in a wide range of products —

It is a **100% natural** ingredient composed of **Fosvitae®**, the unique fibre by Zukán, and natural extract from fruit that provides the needed sweetness without adding sugar to your creations.

Allowed claims

- Low-calorie
- 100% natural
- High-fibre
- Low sugar cont
- Clean Label

Benefits in *your products*

Complete solution, there is no need to add more ingredients to achieve the right sweetness level.

It is **high-fibre**.

Easy to use, as it can adapt to any final product.

It allows **clean labelling**.

It does not change the taste and appearance of products.

Sweetness can be adjusted.

Applications

A single ingredient for a wide variety of applications —

Fosfruit® is the ultimate sweetener solution, specially designed for products from the following sectors: **pastry, bakery and biscuit** that cannot contain intensive sweeteners.

Bakery

Pastry

Biscuit

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