



Healthier *Ice Cream*

with

NUTRIOSE[®] soluble fibre



- Fat and sugar reduction
- Fibre enrichment
- Great taste & texture

NUTRIOSE[®]
S O L U B L E F I B R E

NUTRIOSE® soluble fibre

The key to delicious and healthier ice creams

Today's increasingly health conscious consumers expect ice creams to have a great taste and nutritional benefits.

NUTRIOSE® is the best choice for quality ice cream products that meet consumer's most demanding expectation.

Meeting consumers' expectations of better balanced food...

- Great taste and mouthfeel
- Sugar and fat reduction
- More fibre

...and taste pleasure

Satisfying producers' requirements

- Easily processable on traditional equipment
- Heat treatment, homogenisation, whipping stability
- High solubility and dispersibility
- Shelf-life stability



A whole range of NUTRIOSE® is available to meet various nutritional profiles and technological performance requirements
Reduce sugar content even more - with MALTISORB® maltitol!
Please feel free to contact our development team

Please refer to the local legislation for potential nutritional and health claims on finished products.



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