

## **Roquette Frères, France**

Roquette of Lestrem develops and supplies key ingredients, particularly for the formulation of sugar-free confectionery. The company has recently augmented its range of soluble fibres with Nutriose, permitting the development of gums and jellies that combine healthiness with traditional tastes. With its outstanding digestive tolerance, maximum fibre content of 85 per cent, reduced sugar content and low caloric value, the Nutriose range can be used in gelatine jellies, pectin jellies, wine gums, starch gums and many other related products.

Nutriose can be used in products labelled as a fibre source, or as being sugar-free or toothfriendly. The jellies may be



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reduced in sugar by 30–60 per cent, when compared to conventional versions. The ingredient is currently being used in a variety of products, including those that are 30 per cent calorie-reduced and in 'light' gums and jellies. It is also being used in a variety of soft confectionery. Recipes for gelatine jellies containing 60 per cent less sugar and 30 per cent less calories than the standard products are available on request. Roquette also offers guideline formulations for other types of sugar-reduced, sugar-free, calorie-reduced and fibre-enriched confectionery.