

# fosvitae®

Natural & Healthy Fiber

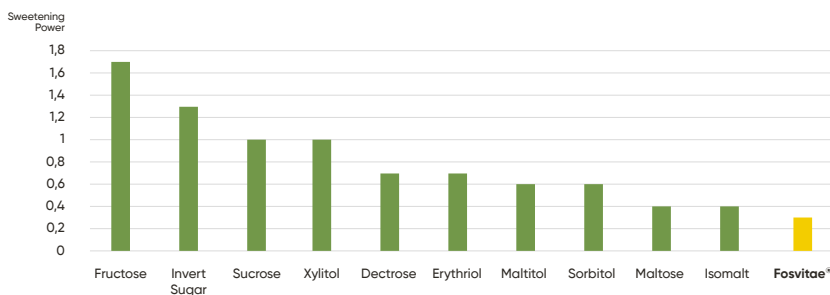
- ◆ 100% Natural.
- ◆ Reduced calories.
- ◆ High-fibre content.

## The sugar substitute you were looking for:

### ◆ Sweetening power.

(Taking Sucrose as reference (SP=1))

Sweetening Power Polyols and non-intensive vs Fosvitae®

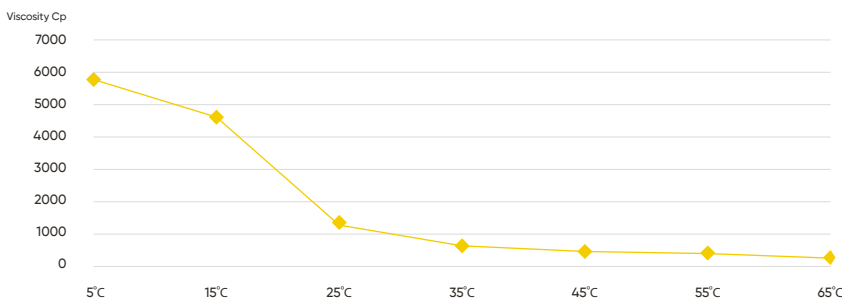


Sweetening power lower than sugar (**1/3 sucrose**).

Advisable to use it together with intensive sweetener.

### ◆ Low viscosity.

Viscosity<sup>1</sup> vs Temp Fosvitae®



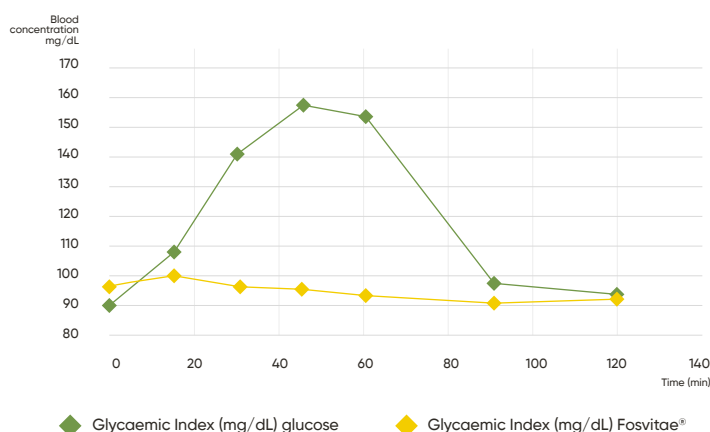
Viscosity **decreases** progressively as **temperature increases**.

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

<sup>1</sup> Fosvitae 72 °Brix; temp (5–65 °C; Δt=5 °C); R6–R2; 100rpm; 5752 Cp–170 Cp; VISCO BASIC plus, FUNGILAB, Barcelona.

### ◆ Low glycaemic index.

Glycaemic Index Glucose vs Fosvitae®



## Advantages of using Fosvitae®:

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

# Recipes

## ◆ Ketchup



**Sugar reduction with Fosvitae®:** 51%

**Fibre increase:** 6 gr / 100 gr

**Nutrition claims:**

- ◆ Reduced-sugar content.
- ◆ High-fibre content.
- ◆ Clean-label\*

**Sensory analysis:**

- ◆ Colouring: similar. Darker colour with brown sugar.

## ◆ Yoghurt



**Sugar reduction with Fosvitae®:** 26%

**Fibre increase:** 2 gr / 100 gr

**Nutrition claims:**

- ◆ Clean-label\*
- ◆ Natural product\*

**Sensory analysis:**

- ◆ Lower degree of syneresis.

## ◆ Iced lemon



**Sugar reduction with Fosvitae®:** 34%

**Fibre increase:** 14.6 gr / 100 gr

**Nutrition claims:**

- ◆ Reduced-sugar content.
- ◆ Reduced energy, light
- ◆ High-fibre content.
- ◆ Clean-label\*
- ◆ Natural product\*

**Sensory analysis:**

- ◆ Colouring and viscosity: similar.
- ◆ Taste: Pleasant with Fosvitae® and Stevia.

## ◆ Cereal bars



**Sugar reduction with Fosvitae®:** 59%

**Fibre increase:** 22 gr / 100 gr

**Nutrition claims:**

- ◆ Reduced-sugar content.
- ◆ High-fibre content.
- ◆ Clean-label\*
- ◆ Natural product\*

**Sensory analysis:**

- ◆ Colouring: Different. Recipe with brown sugar and honey is darker.

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

## ◆ Muffins



**Sugar reduction with Fosvitae®:** 82%

**Fibre increase:** 15.2 gr / 100 gr

**Nutrition claims:**

- ◆ Reduced-sugar content.
- ◆ High-fibre content.
- ◆ Clean-label\*
- ◆ Natural product\*

**Sensory analysis:**

- ◆ Appearance: brighter and tender with Fosvitae®.

Exclusive  
product to  
zukan® —

[www.zukan.es](http://www.zukan.es)

For further information,  
please contact us:

T +34 968 38 90 54  
[solutions@zukan.es](mailto:solutions@zukan.es)

Linkedin: Zukan