



What if you could create a **deliciously soft, moist** blueberry muffin with **40% less sugar** and no compromise on taste?

Blueberry Muffin REBALANCE™

50% of European consumers say they actively look for food and drink that contain reduced levels of sugar, with fibre being the nutrient they believe they lack the most in their diet.* PROMITOR™ Soluble Gluco Fibre helps you **meet consumer needs** by offering significant **manufacturing and processing advantages** while maintaining **competitive costs**.

Our Blueberry Muffin REBALANCE™ concept offers:

- A **40% sugar reduction** compared to a standard recipe
- A potential **high in fibre** claim, reaching 8 g for 100 g of product
- A **soft texture** thanks to HAMULSION® UVLSP
- No compromise on taste



Our REBALANCE™ application service helps manufacturers formulate for lower fat, sugars, calories and sodium without compromising taste.

Contact our team for more information:

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Nutrition Information Per 100 gram serving	Standard Recipe	Blueberry muffin REBALANCE™
Energy	375kcal	361kcal
Protein	5g	5g
Carbohydrates	55g	48g
of which sugars	23g	14g
Fat	15g	15g
of which saturates	2g	2g
Fibre	1g	8g
Sodium	1g	1g