



What if you could create an on-flavor-trend, gluten-free dessert that can satisfy consumers' sweet tooth?

Dulce de Leche Whoopie Pie CREATE™

Moist cake. Light mousse. Gluten free. Delicious taste. Consumers can find all of these attributes in this Dulce de Leche Whoopie Pie. With the mousse filling, food manufacturers can use this Tate & Lyle Food Systems' neutral mousse base to simplify the production process to more easily create the foods and flavors consumers want.

Our CREATE™ concept offers:

- Gluten-free and freeze-thaw stable cake base, which provides a high-quality alternative to conventional gluten-containing cakes
- The addition of PROMITOR™ Soluble Corn Fiber, which provides additional batter viscosity, shelf-life extension and a simpler-label declaration opportunity
- A dessert developed with the Tate & Lyle Food Systems neutral mousse base, which is easily customized with your own fruit or flavor system
- A gelatin-free system provides a light, creamy texture with excellent stability

Our CREATE™ formulation service helps manufacturers design products with innovative taste or texture.

Contact our team for more information:
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Nutrition Facts	
Serving Size 1 Whoopie Pie (45g)	
Servings Per Container	
Amount Per Serving	
Calories 130	Calories from Fat 40
% Daily Value*	
Total Fat 4.5g	7%
Saturated Fat 1.5g	6%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 210mg	9%
Total Carbohydrate 20g	7%
Dietary Fiber less than 1g	2%
Sugars 11g	
Protein 2g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	