



What if you could create a white bread with an enhanced health profile without any compromise on taste?

Bread ENRICH™

6 out of 10 European adults look for products they perceive as healthy and fibre tops the list of nutrients consumers believe they lack the most!*

- Source of fibre by using **STA-LITE® Polydextrose**
- No compromise on texture, nor colour or taste
- Ease of use in replacing some flour by **STA-LITE® Polydextrose** and without any changes to your process.

STA-LITE® Polydextrose is a soluble fibre with prebiotic properties that is very well tolerated, helps to improve intestinal regularity, has a low glycemic response, is clean-tasting and easy to use.

Our ENRICH™ formulation service helps manufacturers create products that have an enhanced health profile and taste just as good.

Contact our team for more information:

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NUTRITION INFORMATION

Per 100 g
 Bread ENRICH™:

Energy	287.5kcal
Protein	7.1g
Carbohydrate	54.4g
of which sugars	3.6g
Fat	4.1g
of which saturates	2.0g
Fibre	3.3g
Sodium	0.5g