



What if you could create a **soft, sweet and reduced sugar gingerbread with added fibre and a great taste?**

Gingerbread REBALANCE™

Half of European consumers surveyed to declare actively look for food and drink that contains reduced levels of sugar.

We also know that fibre tops the list of nutrient European consumers believe they lack the most.*

- A 30% sugar reduction in comparison with reference
- Fibre enrichment by using **STA-LITE® Polydextrose**, resulting in 12g per 100g
- **STA-LITE® Polydextrose** is a soluble fibre with prebiotic properties that is very well tolerated and helps to improve intestinal regularity, has a low glycemic response, is clean-tasting and easy to use.
- No compromise on taste, texture or visual appearance

Our REBALANCE™ formulation service helps manufacturers reformulate for less fat, sugars, calories and salt, without compromising taste.

Contact our team for more information:

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NUTRITION INFORMATION

Per 100 g
Gingerbread REBALANCE™:

Energy_____286kcal
Protein_____4g
Carbohydrate_____60g
of which sugars_____26g
Fat_____1g
of which saturates_____0.1g
Fibre_____12g
Sodium_____122mg

Per 100 g
Full sugar reference:

Energy_____306kcal
Protein_____4g
Carbohydrate_____67g
of which sugars_____38g
Fat_____1g
of which saturates_____0.1g
Fibre_____6g
Sodium_____122mg