



What if you could create a soft and tasty gluten-free muffin with a **high fibre content**?

Gluten-Free Muffin ENRICH™

What gluten-free consumers want is tasty, highly nutritious products. So, while it is needed to get the gluten out, manufacturers should not forget about putting nutrition in, if they want to ensure continued growth of this category*.

Our Gluten-Free Muffin ENRICH™ concept offers:

- **Fibre enrichment** by using STA-LITE® Polydextrose, resulting in 7 grams per 100 grams of product and allowing a **“high in fibre” claim**.
- A **18% sugar reduction** in comparison with standard recipe thanks to STA-LITE® Polydextrose that provides bulk and **mouthfeel**, along with FRUCTOPURE® Fructose, delivering **the right sweet note**
- A **fresh and soft texture** thanks to HAMULSION® UGFM texturizing systems

STA-LITE® Polydextrose is a 1 kcal/gram soluble fibre that is very well tolerated and has a low glycaemic response. It is also 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
Gluten-Free Muffin ENRICH™:

Energy	344 kcal
Protein	6g
Carbohydrate	46g
of which sugars	23g
Fat	14g
of which saturates	4g
Fibre	7g
Sodium	420mg