



What if you could create a **tasty** lemon drizzle with **both sugar and fat reduction**?

Lemon Cake 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.*

- Sugar reduction of 30% and fat reduction of 45% with **STA-LITE® Polydextrose**
- Calorie reduction of 15%
- Increase of fibre content to 8g per 100g by using **STA-LITE® Polydextrose**, allowing the claim “High in Fibre”

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 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
Lemon Drizzle REBALANCE™

Energy _____ 334kcal
 Protein _____ 5g
 Carbohydrate _____ 50g
 of which sugars _____ 19g
 Fat _____ 11g
 of which saturates _____ 4g
 Fibre _____ 8g
 Sodium _____ 450mg

Per 100 g
Full Sugar Reference:

Energy _____ 392kcal
 Protein _____ 5g
 Carbohydrate _____ 48g
 of which sugars _____ 27g
 Fat _____ 20g
 of which saturates _____ 8g
 Fibre _____ 1g
 Sodium _____ 432mg