

# More protein, please!



## SOLUFORM™ – The protein booster for confectionery!



Products with high protein content are on the rise. This trend, which started in the gym, has been spilling over into grocery and convenience stores for some time. Today, consumers want everyday products to be fortified with protein – especially confectionery!

### The perfect ingredient for protein confectionery!



Source: Innovadatabase

SOLUFORM™ PE is optimized for the production of highly concentrated protein solutions without affecting the quality of the final product or the process.

<p>Up to 9% protein</p>  <p>Gelatin gummy</p>	<p>Up to 35% protein</p>  <p>Gummy with SOLUFORM™</p>
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**SOLUFORM™ PE allows to maximize protein content of fruit gummies to 35%**

- Marshmallows: Protein content up to 25%
- Candies: Protein content up to 88%
- Extruded products (i.e. chips)
- Table Jelly, desserts, creme fillings



# Healthy but tasty, please!



## SOLUFORM™ PE – Consumers love it ...

### Guilt-free pleasures

- Natural
- Purine free
- Lactose free
- GMO free
- Clean label – no E-numbers
- Non allergenic

### Create what consumers love!

- Health Benefits
- Right Texture
- Nice Appearance
- Great Taste
- Perfect Mouthfeel
- Pleasure

## ... Food manufacturers too!

### Hassle-free production

- Just exchange the current gelatin
- Existing mogul lines can be used
- Sinks quicker to the ground and therefore shows less foaming
- Less air "trapped" on the particle surface
- Clear dissolution
- Easy depositing
- Less dust in production area
- Less storage capacity required
- Easier handling (one ingredient vs. two)
- Easy recipe adoption
- Reduced complexity



Let's create tomorrow's  
successful product ideas together!