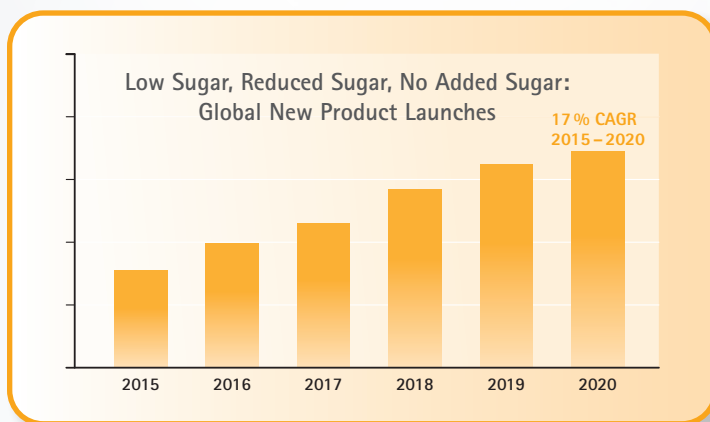


Easy on the sugar, please!

SOLUFORM™ – Next generation gelatin for sugar reduced confectionery

Increasing demand for sugar reduced confectionery products



Source: Innovadatabase

Save on sugar, not on taste

Substitute the gelatin in your product with SOLUFORM™ SR and reduce the sugar concentration without affecting the texture!

70 % sugar



Fruit gummy

40 % sugar



Fruit gummy with SOLUFORM™

All benefits at a glance

- No compromises in texture and taste
- Higher protein content
- Less sugar
- Reduced carbohydrate content
- Low carb
- Non-laxative
- Also suitable for no-sugar concepts

Healthy but tasty, please!



SOLUFORM™ SR – 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!