

Roquette America, Inc

Roquette Offers Taste, Performance and Versatility

Roquette is a premier supplier of advanced food ingredients for the healthy food market. Roquette's extensive line of healthy food ingredients provides the latest in sugar and fat-replacement options for no-sugar-added, low-fat ice cream, inclusions and variegates. MALTISORB® Crystalline Maltitol and POLYSORB® FM Maltitol Syrup both provide the taste and texture of full-sugar, full-fat ice cream without the use of high-intensity sweeteners.

The challenges faced by ice cream formulators to produce healthy products that offer the same indulgent eating experience as their traditional counterparts are significant. Excellent taste and texture - as the primary formulation hurdles - are at the top of the list of successful criteria, regardless of the claims that are made with sugar and fat replacement.

POLYSORB® FM Sugar and Fat Replacement with Added Fiber

POLYSORB® FM is a range of proprietary bulk sugar replacement ingredients, some of which have been tailored to meet the specific requirements of healthy ice cream. Available in both liquid and powder forms, POLYSORB® FM offers the taste and texture of full-fat, indulgent ice cream. This product delivers the performance of sugar and fat in a unique, single-product bulking system. In addition to outstanding taste and mouth-feel, POLYSORB® FM has been designed to give the same freezing and dipping qualities as traditional ice cream. POLYSORB® FM offers the additional benefit of providing enough soluble fiber for a fiber claim in no-sugar-added ice cream, if desired.

MALTISORB® Crystalline Maltitol for Direct Sucrose Replacement

MALTISORB® Crystalline Maltitol is another outstanding Roquette ingredient for the healthy ice cream formulator. Crystalline maltitol is the most sugar-like bulk sugar replacer available in the market today. MALTISORB® can be used as a direct one-to-one replacement for sucrose in healthy no-sugar-added ice cream formulas. MALTISORB® Crystalline Maltitol offers the highest purity and sweetness attainable in maltitol today. As with POLYSORB® FM, high intensity sweeteners are not required when formulating healthy ice cream with MALTISORB® Crystalline Maltitol. This is the product of choice for direct replacement of sucrose in pure sucrose-sweetened ice cream formulations.

Indulgent Healthy Variegates and Inclusions a Formulation Reality

Roquette Specialty Sweeteners can be used in a variety of healthy variegates, sauces and inclusions. MALTISORB® Crystalline Maltitol is the best choice for sugar-free chocolate inclusions and coatings available in the industry today. POLYSORB® FM is the maltitol syrup of choice for the highest quality no-sugar-added variegates, fudge sauces and fruit inclusions.



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www.maltitol-maltisorb.roquette.com