



# Improved Nutri-score Dressing

Oil-reduced & egg yolk-free  
with C★HiForm®  
& C★EmTex®

## OIL-REDUCED with C★HiForm®

- A modified, cold water swellable starch
- From 70% to 30% oil
- Instant cold viscosity development
- Improved texture and texture stability

## EGG YOLK FREE with C★EmTex®

- A modified waxy corn starch
- Emulsification properties
- Excellent stability and mouthfeel properties

## COST REDUCED

- Significant reduction of costly ingredients
- Cold process delivers energy savings

## NUTRI-SCORE IMPROVEMENT

- Oil substitution by C★HiForm®
- 54% calorie reduction

RECIPE (%)	Standard	Improved
Sunflower oil	70.0	30.0
Water	14.18	52.18
vinegar 7°	5.0	5.0
<b>C★HiForm®</b> modified starch		<b>4.0</b>
Egg yolk powder	3.5	0.0
Sucrose	3.0	3.0
Salt	2.0	2.0
Mustard	2.0	2.0
<b>C★EmTex®</b> modified corn starch		<b>1.5</b>
<b>Lygomme®</b> stabilizing blend	<b>0.2</b>	<b>0.2</b>
Potassium sorbate	0.12	0.12

**Cost impact**



NUTRITIONALS	Standard	Improved
Energy (kcal/ 100g)	665.2	307.2
Fats %	71.6	30.2
- of which saturated	8.5	3.5
Carbohydrates %	3.2	8.6
- of which sugars	3.1	3.0
- of which fibres		
Proteins %	1.8	0.1
Salt %	2.13	3.13





# 50% sugar reduced Ketchup

Sugar reduction with  
with C★Dry® maltodextrin and  
Truvia® RA 80 Stevia leaf extract

## SUGAR REDUCTION SOLUTION : MALTODEXTRIN & STEVIA

- 50% sugar reduction
- Maltodextrin provides bulk to the recipe
- Truvia® RA 80 is a high purity Reb A that brings back sweetness and generally delivers a clean sweet taste

## NUTRI-SCORE IMPROVEMENT

- 50% sugar reduction thanks to C★Dry® MD 01955 and Truvia® RA 80
- 30% calorie reduction

## COST INCREASE

- Significant sugar reduction comes at a price

RECIPE (%)	Standard	Improved
Water	43.0	52.66
Tomato double concentrate 28-30%	30.0	30.0
Sucrose	18.0	6.0
vinegar 7°	5.0	5.0
<b>C★Dry® maltodextrin</b>		<b>2.6</b>
<b>C★Tex® starch</b>	<b>2.0</b>	<b>2.5</b>
Salt	1.5	1.0
Citric acid	0.3	
<b>Satiaxane® xanthan gum</b>	<b>0.2</b>	<b>0.2</b>
<b>Truvia® RA 80 stevia leaf extract</b>		<b>0.0363</b>

Cost impact



NUTRITIONALS	Standard	Improved
Energy (kcal/ 100g)	<b>111.5</b>	<b>75.9</b>
Fats %	<b>0.2</b>	<b>0.2</b>
- of which saturated	0.2	0.2
Carbohydrates %	<b>25.9</b>	<b>17.0</b>
- of which sugars	24.0	12.0
- of which fibres	0.6	0.6
Proteins %	<b>1.2</b>	<b>1.2</b>
Salt %	<b>1.55</b>	<b>1.12</b>





# No added sugar Ketchup

No added sugar with  
with C★Dry® maltodextrin,  
Truvia® RA 80 stevia leaf extract  
and Maltidex® maltitol

## NO ADDED SUGAR SOLUTION : MALTODEXTRIN, MALTITOL & STEVIA

- Enables no added sugar claim
- Maltodextrin provides bulk to the recipe
- Maltidex® maltitol is a one to one naturally sweet sugar reduction solution
- Truvia® RA 80 is a high-purity Reb A, delivering a clean sweet taste

## NUTRI-SCORE IMPROVEMENT

- 75% sugar reduction
- 10% calorie reduction

## COST INCREASE

- Significant sugar reduction comes at a price

RECIPE (%)	Standard	Improved
Water	43.0	46.16
Tomato double concentrate 28-30%	30.0	30.0
Sucrose	18.0	
<b>Maltidex® maltitol</b>		<b>12.0</b>
Vinegar 7°	5.0	5.0
<b>C★Dry® maltodextrin</b>		<b>3.6</b>
<b>C★Tex® starch</b>	<b>2.0</b>	<b>2.0</b>
Salt	1.5	1.0
Citric acid	0.3	
<b>Satiaxane® xanthan gum</b>	<b>0.2</b>	<b>0.2</b>
<b>Truvia® RA 80 stevia leaf extract</b>		<b>0.0363</b>

Cost impact



NUTRITIONALS	Standard	Improved
Energy (kcal/ 100g)	111.5	101.9
Fats %	0.2	0.2
- of which saturated	0.2	0.2
Carbohydrates %	25.9	23.5
- of which sugars	24.0	6.0
- of which fibres	0.6	0.6
Proteins %	1.2	1.2
Salt %	1.55	1.12





# No added sugar & Texture improved - Italian sauce

Texture improvement with **C★PulpTex® starch**  
 No added sugar with **Truvia® RA 80 stevia leaf extract**

## TEXTURE IMPROVEMENT

- C★PulpTex® - an instant texturizing solution
- Delivers visible pulpy appeal, and authentic texture
- Exceptional texture stability over processing
- Provides instant viscosity and texture

## NO ADDED SUGAR

- Truvia® RA80, a high-purity Reb A delivers a clean sweet taste
- 33% calorie reduction

## COST REDUCTION OPPORTUNITY

- C★PulpTex® replaces costly, volatile ingredients and improves overall recipe cost, without impacting quality

RECIPE (%)	Standard	Improved
Polpa with onion	35.5	30.0
Cubetti with Italian herbs	35.5	30.0
Water		19.0
Tomato double concentrate 28-30%	15.0	10.0
Carrot juice	5.0	5.0
Sucrose	5.0	
Basil paste	2.0	2.0
<b>C★PulpTex® starch</b>		<b>2.0</b>
Salt	1.0	1.0
<b>C★Tex™ starch</b>	<b>1.0</b>	<b>1.0</b>
<b>Truvia® RA80 stevia leaf extract</b>		<b>0.016</b>

### Cost impact



NUTRITIONALS	Standard	Improved
Energy (kcal/ 100g)	<b>60.0</b>	<b>40.0</b>
Fats %	<b>0.5</b>	<b>0.4</b>
- of which saturated	0.5	0.4
Carbohydrates %	<b>12.3</b>	<b>7.9</b>
- of which sugars	10.8	4.4
- of which fibres	1.1	0.8
Proteins %	<b>1.6</b>	<b>0.9</b>
Salt %	<b>1.34</b>	<b>1.28</b>

