



Fat reduced fermented dairy

Fat reduction with C☆CreamTex® modified waxy maize starch

FAT-REDUCTION SOLUTION

- C☆CreamTex® modified waxy maize starch
- A plant-based fat reducer that mimics the profile of full-fat yoghurt
- Fat reduction of min 50% without impacting texture and mouthfeel
- Delivers superior creaminess and shine

NUTRI-SCORE IMPROVEMENT

- Significant fat reduction by C☆CreamTex®
- 12% calorie reduction

COST REDUCTION OPPORTUNITY

- Exact saving will depend on country & ingredients substituted

RECIPE (%)	Standard	Improved
Skimmed milk	80.5	84.5
Cream 35% fat	10.0	4.0
Sucrose	8.0	8.0
C☆CreamTex® starch		2.0
Skimmed milk powder	1.5	1.5

Cost impact



NUTRITIONALS	Standard	Improved
Energy (kcal/ 100g)	97.53	85.7
Fats %	3.55	1.45
- of which saturated	2.33	0.95
Carbohydrates %	13.04	14.79
- of which sugars	13.04	13.05
Dietary fibres %		
Proteins %	3.46	3.48
Salt %		





No added sugar & fat-reduced fermented dairy

No added sugar claim with **Trilisse® functional system**
Fat reduction with **C☆CreamTex® starch**

TRILISSE® FUNCTIONAL SYSTEM FOR SUGAR REPLACEMENT

- 1 to 1 sugar replacement
- Allows calorie-reduced formulation with indulgent mouthfeel

FAT-REDUCTION SOLUTION

- C☆CreamTex® modified waxy maize starch
- A plant-based fat reducer that mimics the profile of full-fat yoghurt
- Fat reduction of min 50% without impacting texture and mouthfeel
- Delivers superior creaminess and shine

NUTRI-SCORE IMPROVEMENT

- Significant fat reduction by C☆CreamTex®
- No Added sugar claim by Trilisse®
- 30% calorie reduction
- 59% sugar reduction

COST IMPACT

- Healthier product at increased cost

RECIPE (%)	Standard	Improved
Skimmed milk	80.5	84.0
Cream 35% fat	10.0	4.0
Sucrose	8.0	
Trilisse® functional system		8.0
C☆CreamTex® starch		2.5
Skimmed milk powder	1.5	1.5

Cost impact



NUTRITIONALS	Standard	Improved
Energy (kcal/ 100g)	97.53	68.48
Fats %	3.55	1.45
- of which saturated	2.33	0.95
Carbohydrates %	13.04	9.66
- of which sugars	13.04	5.30
Dietary fibres %		5.90
Proteins %	3.46	3.47
Salt %		





Fat & sugar reduced ice cream

Sugar reduction with **Trilisse® functional system**
 Fat reduction with **Cargill® refined palm oil**

TRILISSE® FUNCTIONAL SYSTEM DESIGNED FOR SUGAR REDUCTION

- Unique label-friendly ingredient blend of soluble fibres from chicory root and wheat
- Contributes to fibre enrichment with soluble dietary fibre
- Can be used as a bulking agent without the sweetness intensity

NUTRI-SCORE IMPROVEMENT

- 20% fat reduction by Cargill® refined palm oil
- 12% sugar reduction
- 10% calorie reduction

COST REDUCTION

- Replacement of costly ingredients
- Exact saving will depend on country and ingredients substituted

RECIPE (%)	Standard	Improved
Water	61.5	61.4
Sucrose	13.0	11.0
Skimmed milk powder	10.0	10.0
Anhydrous milk fat	9.0	
Cargill® refined palm oil		7.0
Trilisse® functional system		6.0
C*Sweet® glucose syrup	6.0	4.0
Lygomme® functional system	0.5	0.6

Cost impact



NUTRITIONALS	Standard	Improved
Energy (kcal/ 100g)	190.97	170.88
Fats %	9.39	7.47
- of which saturated	5.86	3.79
Carbohydrates %	23.11	20.55
- of which sugars	20.21	17.82
Dietary fibres %		4.26
Proteins %	3.53	3.50
Salt %		

