



BAKING  
SOLUTIONS

# Release your energy with low GI\* biscuits

**-30% SUGARS**



**TASTY  
& CRUNCHY**



**HIGH IN FIBER**

  
**NUTRIOSE**<sup>®</sup>  
soluble fiber

  
**ROQUETTE**  
Offering the best of nature<sup>™</sup>

Only for reference, a real product could be seen different.

\* GI: Glycaemic Index



**BAKING SOLUTIONS**

# Release your energy with low GI biscuits

## NUTRIOSE® FB/FM 06 soluble fiber

### KEY FACTS

- Resistant dextrin produced from cereals (wheat or maize)
- Consumer friendly labelling
- Outstanding digestive tolerance
- Sugar free, 2 Kcal/g
- Gluten-free (maize origin)
- Non-GMO, Kosher & Halal certified



## THE RECIPE (LOW GI BISCUIT)

### LIST OF INGREDIENTS

(Detailed recipe: LBAKCO0001)

- Wheat flour
- Vegetable fat
- Sucrose
- Oat flakes
- Whole wheat flour
- Water

### NUTRIOSE® 06 soluble fiber

- Glucose syrup
- Baking powders
- Soya lecithin
- Vanilla flavor
- Salt

Other recipe available:  
Sugar-free biscuits LPNUWMA008

## NUTRALYS® soluble fiber

### KEY BENEFITS FOR FOR LOW GI BISCUITS

<b>Nutritional</b>	<ul style="list-style-type: none"> <li>• Fiber enrichment (85% fiber on D.S.)</li> <li>• Clinically proven benefits on :               <ul style="list-style-type: none"> <li>- Blood glucose management, supported by 6 clinical studies</li> <li>- Low glycaemic response (GR:25)</li> <li>- Sustained energy supply</li> </ul> </li> </ul>
<b>Functional</b>	<ul style="list-style-type: none"> <li>• Bulking agent to substitute partially for sugar</li> <li>• Easy to use: good solubility and dispersibility</li> <li>• Stable in processing</li> </ul>
<b>Sensory</b>	<ul style="list-style-type: none"> <li>• Neutral taste</li> <li>• White colour</li> </ul>

## SUGGESTED CLAIMS\* (EU)

- Reduced in sugars
- High in fiber
- Helps maintain healthy blood glucose levels

\*Information based on EU regulations.

Subject to applicable local laws and regulations.

## NUTRITION FACTS

SERVING SIZE: 20g (2 biscuits approx.)

Calories	Protein	Carb	Fiber	Fat
91kcal	1.6g	12g	1.8g	3.7g
		Of which sugars: 2.5g		

This informative and technical document is provided for Food Business Operators or Health Care professionals, including prospective customers for ROQUETTE and not intended to be delivered as such to final consumers. Legal, regulatory, policies and requirements are subject to change and jurisdictional variation.

**NUTRITIONAL & TECHNOLOGICAL  
FOOD SOLUTIONS**  
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