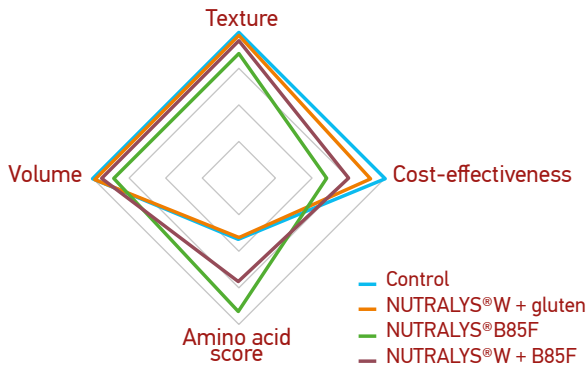




BAKING SOLUTIONS

Boost protein intake the way you want...

...IN BREAD-TYPE PRODUCTS



NUTRALYS® W:

- maximises vital wheat gluten incorporation
- preserves the texture and volume of breads
- allows claims such as 'source of' or 'high in' proteins while controlling costs and keeping the amino acid score low.

NUTRALYS® B85F:

- increases the amino acid score to high levels
- maintains an attractive texture and volume.



...IN BISCUITS

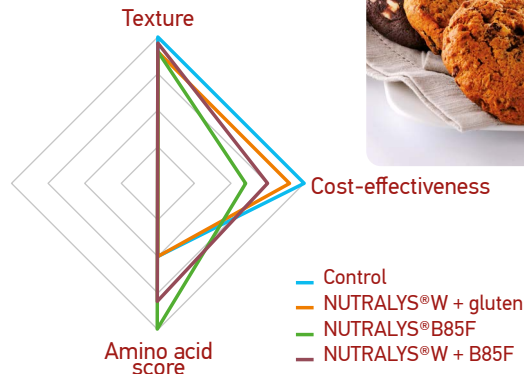
NUTRALYS® W and NUTRALYS® B85F can both achieve the very high protein enrichment needed for nutritional claims.

NUTRALYS® W:

- does not interfere with dough rheology thanks to **low viscosity**; and **preserves** finished products **texture**
- helps **manage costs** (wheat proteins are among the most affordable sources of proteins).

NUTRALYS® B85F:

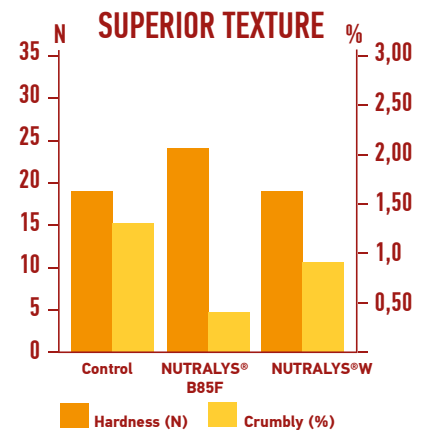
- does not interfere with the hydration of ingredients due to its **insolubility**, thereby **preserving texture**
- increases the amino acid score of finished products.



...IN CEREALS PRODUCTS



NUTRALYS® W and NUTRALYS® B85F make it possible to achieve a very high protein content in extruded cereals while maintaining processability (fluidity, water absorption and expansion, output pressure).



**NUTRITIONAL & TECHNOLOGICAL
FOOD SOLUTIONS**
www.roquette.com

ROQUETTE
Offering the best of nature™

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BAKING SOLUTIONS

ROQUETTE's baked goods protein range

A choice for high enrichment

WHAT IS NUTRALYS® B85F?

Specifically designed for baked goods, NUTRALYS® B85F is an insoluble protein extracted from the yellow pea.



LOW
LOW
N.A
CLEAN
LOW

Different and complementary properties

<..... VISCOSITY>
<..... SOLUBILITY>
<... REDUCING POWER ...>
<..... TASTE>
<..... SODIUM>

WHAT IS NUTRALYS® W?

NUTRALYS® W is a soluble protein obtained by enzymatic hydrolysis of vital wheat gluten.



LOW
60%
HIGH
CEREAL
LOW

PRODUCT INFORMATION

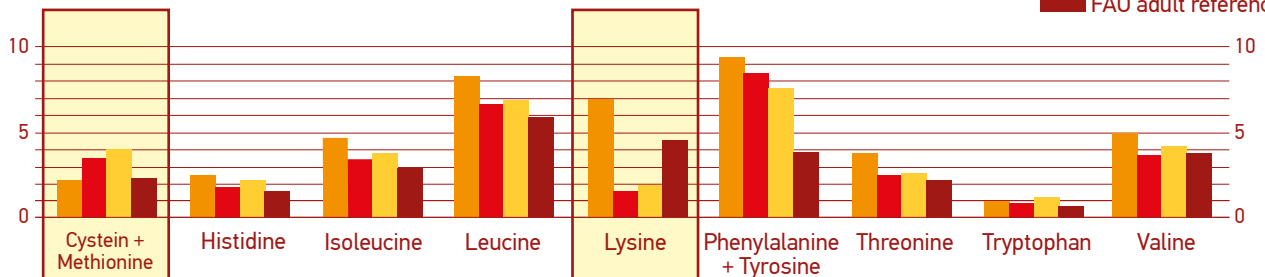


	NUTRALYS® B85F	NUTRALYS® W	Gluten VITEN®
Raw material	Pea	Wheat	Wheat
Labelling	Pea protein, vegetable protein	Hydrolysed wheat protein/ Soluble wheat protein	Gluten
Regulatory status	Not a major allergen** - Gluten-free - GMO-free - Kosher - Halal	- GMO-free - Kosher - Halal	- GMO-free - Kosher - Halal
Packaging	25 kg bags	25 kg bags	25 kg bags / bulk
Shelf life	Manufacturing date + 5 years		
Best- before date	24 months		

**Pea is not listed in the Codex Stan 1- 1985 (Rev.1- 1991)- 54,2,1,43, list of allergens to be labelled)

AMINO ACID COMPLEMENTARITY BETWEEN NUTRALYS® B85F AND NUTRALYS® W

In g per 100g of protein
■ NUTRALYS® B85F
■ NUTRALYS® W
■ Wheat flour
■ FAO adult reference



The synergy between NUTRALYS® B85F and wheat proteins can lead to a balanced amino acid profile for baked goods.

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