



DAIRY  
SOLUTIONS

# Everyday **hi-protein** Vegdelight dessert



**DAIRY-FREE**

**CREAMY  
TEXTURE**

**VEGETARIAN** 😊

**3 TIMES  
LESS FAT**

**HIGH IN  
PROTEIN**

*Nutralys*  
ROQUETTE  
Trusted • Competitive • Unique

  
**ROQUETTE**  
Offering the best of nature™

Only for reference, a real product could be seen different



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## KEY FACTS

### NUTRALYS® vegetable proteins

- Plant-based proteins from the yellow pea and wheat
- Highly purified protein ingredients

### NUTRIOSE® FM soluble fiber

- Soluble fiber extracted from maize

Both products are Consumer-friendly labeling non-GMO ingredients Kosher & Halal certified

## THE RECIPE (HI-PROTEIN DESSERT)

### LIST OF INGREDIENTS

(Detailed recipe: LDAIDES004)

- NUTRIOSE® FM 06
- NUTRALYS® S85F, pea protein
- NUTRALYS® W, wheat protein
- Sunflower oil
- Sugar
- Waxy maize starch N-200
- Carraghenane\*
- Vanilla flavor\*\*
- Water

\* FMC, \*\*MANE,

## NUTRALYS® vegetable proteins and NUTRIOSE® FM06 soluble fiber KEY BENEFITS FOR AN EVERYDAY HI-PROTEIN DESSERT

	NUTRALYS® vegetable proteins	NUTRIOSE® FM06 soluble fiber
<b>Nutritional</b>	<ul style="list-style-type: none"> <li>• Highly purified plant-based proteins (85% from pea; 88% from wheat on D.S.)</li> <li>• Good combination of pea and wheat proteins to obtain a balanced amino acid profile</li> <li>• Easily digested proteins</li> <li>• Complementary digestion kinetics: intermediate-fast pea protein and fast hydrolyzed wheat protein</li> </ul>	<ul style="list-style-type: none"> <li>• 85% fiber on D.S.</li> <li>• Prebiotic fiber</li> <li>• Clinically-proven effect on weight management<sup>(1)</sup></li> </ul>
<b>Functional</b>	<ul style="list-style-type: none"> <li>• Alternative to soy &amp; milk proteins</li> <li>• Good emulsifying properties (pea protein)</li> <li>• Stability to process</li> <li>• Cost-in-use optimisation</li> </ul>	<ul style="list-style-type: none"> <li>• Ease of use</li> <li>• Stability to process</li> </ul>
<b>Sensory</b>	<ul style="list-style-type: none"> <li>• Optimized sensory profile</li> <li>• Creamy panna cotta-like texture</li> </ul>	

(1) The soluble fiber NUTRIOSE® induces a dose-dependent beneficial impact on satiety over time in humans. Nutrition Research. Sept. 2011

## SUGGESTED CLAIMS\* (EUROPE)

- High in protein\*\*
- High fiber\*\*\*
- Reduced-fat\*\*\*\*
- Lactose-free
- Gluten-free
- Dairy-free

\*\* At least 20% of the energy value provided by protein  
\*\*\*3g of fiber per 100 kcal

\*\*\*\* Less 30% fat compared to a similar product

\* Information based on EU regulation. Subject to applicable local laws and regulations.

## NUTRITION FACTS

SERVING SIZE: 100g hi-protein dessert

Calories 117kcal	Protein 6.1g	Carbs 13.1g	Fiber 3.6g	Fat 4.1g
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