



THE
HEALTHY FOOD
DEVELOPMENT



PrimeSweetTM

THE NEW GENERATION OF SUGAR REPLACEMENT

THE BEST COMPOSITION, LOW-CALORIE,
PREBIOTIC, COST-EFFECTIVE
SUGAR REPLACER

Works like sugar but without sugar



PrimeSweet™ has been developed and is marketed by The Healthy Food Development Ltd. (THFD).
www.thfd.co.uk



PrimeSweet™ IS A SPECIALLY DESIGNED COMPOSITION COMPLEX OF:

- Soluble dietary fibre composition
- Natural polyol sweetener
- Intense sweeteners

PrimeSweet™ provides all the

HEALTHY NUTRITIONAL BENEFITS OF:

- Low energy/calorie value (max. 1,5 kcal/g)
- Low glycemic / insulinemic response (suitable for diabetics)
- Strong prebiotic effect
- Highest digestive tolerance
- Tooth-friendly / non-cariogenic

SUGAR-LIKE FUNCTIONAL BENEFITS OF:

- Sugar-like taste profile
- Bulking effect
- High solubility
- Yeast fermentability
- Browning and Caramelization
- Sugar-like crystallization
- High heat and acid stability
- Controlled hygroscopicity
- Wide range of sweetness (1 – 50 x)

PrimeSweet™ for Healthy Foods

PrimeSweet™ products are ideal sweeteners for manufacturing of healthy alternatives of different conventional sugar-containing foods.

PrimeSweet™ can be used for:

- Sugar Replacement
- Weight/Calorie Management
- Diabetes Management
- Fibre Enrichment

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✓ APPLICATIONS

In general:

- ✓ 100 % sugar replacement without any compromise
- ✓ Great, sugar-like taste with different sweetening power
- ✓ Zero or low energy,
- ✓ Zero or low glycemic and insulenic effect
- ✓ Fibre enrichment
- ✓ Prebiotic activity

BAKERY

- ✓ Bulking effect up to 100 %
- ✓ Improved baking stability and shelf life
- ✓ Excellent heat stability
- ✓ Excellent water activity management
- ✓ Moisture retention
- ✓ Fermentability for bakery yeasts
- ✓ Positive Maillard reaction
- ✓ Browning
- ✓ Instant solubility
- ✓ Excellent texture and dough structure
- ✓ Inhibited staling progression

CEREAL-BASED PRODUCTS

- ✓ Complete sugar replacement
- ✓ Absolute sugar-like taste profile
- ✓ Sugar-like sticking properties
- ✓ Prevented ageing

CONFECTIONERY

- ✓ 1:1 sugar replacement
- ✓ Lowest energy value
- ✓ Absolute sugar-like taste profile
- ✓ Negligible cooling effect
- ✓ Very high solubility
- ✓ Inhibited crystallization
- ✓ Sugar-like glass transition properties
- ✓ Optimized hygroscopicity

CHOCOLATE

- ✓ 1:1 sugar replacement
- ✓ 100 % bulking effect
- ✓ Excellent texture
- ✓ Stable colloid structure
- ✓ Excellent snap properties
- ✓ Excellent gloss features
- ✓ Sugar-like melting characteristics
- ✓ Fat replacement ability



BEVERAGES

- ✓ Great, sugar-like taste
- ✓ Wide range of sweetness
- ✓ Bulking effect
- ✓ High solubility
- ✓ Enhanced body and mouthfeel
- ✓ Excellent heat and acid stability
- ✓ Optimized cost-efficiency



DAIRY

- ✓ Great, sugar-like taste
- ✓ Wide range of sweetness
- ✓ Bulking effect
- ✓ Enhanced body and mouthfeel
- ✓ Excellent heat and acid stability
- ✓ Optimized cost efficiency



FROZEN DESSERTS

- ✓ Variable sugar replacement ratio
- ✓ Wide range of sweetness
- ✓ Absolute sugar-like taste profile
- ✓ Negligible cooling effect
- ✓ Very high solubility
- ✓ Inhibited crystallization
- ✓ Sugar-like glass transition properties
- ✓ Bulking effect
- ✓ Enhanced body and mouthfeel
- ✓ Excellent heat and acid stability
- ✓ Optimized cost efficiency



FRUIT & VEGETABLE PREPARATIONS

- ✓ Variable sugar replacement ratio
- ✓ Wide range of sweetness
- ✓ Absolute sugar-like taste profile
- ✓ Very high solubility
- ✓ Inhibited crystallization
- ✓ Bulking effect
- ✓ Enhanced body and mouthfeel
- ✓ Excellent heat and acid stability
- ✓ Enhanced preservative effect
- ✓ Enhanced storage life



DIETARY SUPPLEMENTS

- ✓ Great, sugar-like taste
- ✓ Bulking effect
- ✓ Wide range of sweetness
- ✓ Fibre supplementation
- ✓ Optimized functional properties



For specific examples of how *PrimeSweet*[™] products work in your formulations, our R & D department has range of documentation that can be put at your disposal which showcases our research and demonstrates direct applicability in your products.

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