

PrimeSweet<sup>™</sup> 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



## **✓ 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 insulinemic 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
- ✓ Stabile 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

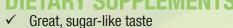
#### FRUIT & VEGETABLE PREPARATIONS

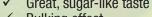
- ✓ Variable sugar replacement ratio
- ✓ Wide range of sweetness
- ✓ Absolute sugar-like taste profile
- ✓ Very high solubility
- ✓ Inhibited crystallization
- ✓ Bulking effect
- ✓ Enhanced body and mouthfeel
- ✓ Excellent heat and acid stability
- ✓ Enhanced preservative effect
- ✓ Enhanced storage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

### **DIETARY SUPPLEMENTS**

- **Bulking effect**
- Fibre supplementation
- Optimized functional properties







✓ Wide range of sweetness



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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