CASE STUDY Protein Bar Utilizing CLEAN LABEL SUGAR REDUCTION

Cookie Dough Bar:

Big Sky Mountain Bar Company, manufacturers of a cookie dough extruded bar, has an existing ingredient and nutritional panel consisting of nutritive sweeteners.

Goal:

Achieve Clean Label Sugar Reduction while improving flavor profile

Method:

By simply removing some key ingredients and replacing them with Erysweet+ in a 100-mesh size, they are able to achieve the following significant gains:

Removing: fructose, glucose syrup, sugar Replace with: Erysweet+ 100



Calories *The % Daily Value (DV) tells you how much a nutrient in a serving of food contribut to a daily diet. 2,000 calories a day is used for general nutrition advice. 190 per serving INGREDIENTS: Whey Protein Isolate, Inulin, Proprietary Protein Blend, Water, Unsweetened Chocolate, Natural Flavors, Erythritol, Cocoa Butter, Palm Oil, Sea Salt, Calcium Carbonate, Steviol Glycosides (Stevia).

8%

Protein 15g

Sodium 200mg



Let us reformulate your recipe with one of our Clean Label sweetening systems designed to make **deep cuts** in added sugars.

1 Bar (60g)

Let us help you prepare for the new FDA labeling guidelines!





Consultations, samples & specs: 310-455-9877 or info@steviva.com

