APPLICATIONS



Beverage



Dairy



Confectionery



Bakery



3in1 Sachet product



Syrups



Snacks



Sweetened frozen food



Sweetened creamer/ Condensed milk

HOLISTA

Making Sugar Healthier





Still Delicious With

BOLESSIM

Sugar plays an important role in food recipe formulation. With increasing pressure from the regulatory bodies as a result of public health concerns and consumer demand, many food and beverage companies are looking into solutions to reduce sugar in the recipe formulation. From the original recipe, in many cases reduction of sugar leads to significant changes in taste profile. This is a great challenge for many food and beverage companies.

Introducing a new innovation of sweetener that is potentially save up to 99% sugar usage while preserving original great tasty profile. Heat stable and highly adaptable into many applications.

What is

BOLESSIM

A proprietary blend of sweeteners that give the excellent tasty result while reducing sugar usage. It is easy to use and highly versatile. Heat stable which means that the sweetness remain as tasty as it is freshly made even after ultra high temperature treatment. Performance of 80LESS™ has been proven consistent over thousands of trials.

The strength of 80LESS™ can be intensified to meet higher spectrum of sweetness, adding smoother and and rounder taste profile. 80LESS™ sweetener is available in 3 strengths - low intensity, high intensity and super intensity to meet various applications and fulfill the diverse needs of food manufacturers.

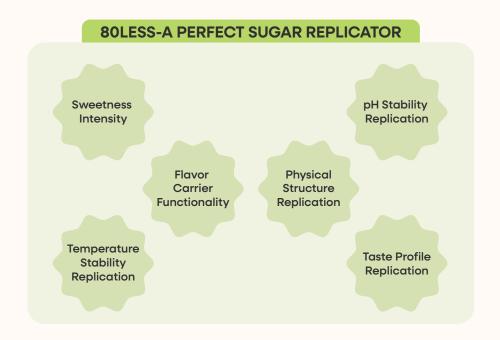




	STEVIA	ASPARTAME
Cost	\$\$\$\$\$	\$
Regulatory approval	Limited to countries	Yes
Heat stability	No	No
Closest to sugar	Need formulatation	Difficult to formulate
Ease of formulation	**	*
After taste	Yes	Yes

BOLESS**	HFCS	XYLITOL	
\$	\$	\$\$\$	
Yes	Yes	Yes	
Yes	Yes	Yes	
99%	Easy to formulate	Easy to formulate	
****	***	****	
No	No	No	





SUCRALOSE

\$\$\$

Yes

No

Easy to formulate

 \star

Yes