



PANATURA® GI

# THE SUCCESSFUL DEVELOPMENT OF DIABETES BREAD

ISABELLE ZIEGLER - JANUARY 15, 2016



## 植物原料加麵包配方 成功研發糖尿病患麵包



大馬和利斯塔生物科技公司及瑞士烘焙原料公司經過16年研發，終於成功推出全球首個能降血糖指數的麵包新配方，可視為“糖尿病患麵包”。

和利斯塔生物科技股份有限公司主席拉真和維立烘焙執行董事長梅立，昨日在新聞發佈會上指出，“糖尿病患麵包”的原料是羊角豆、薏米、扁豆和葫蘆巴的提取物，加入麵包配方內，能夠降低食用麵包所引起提高血糖的問題。

拉真指出，上述提取物混合天然Panatura酵母的GL Lite配方（粉狀物），再加入麵包或烘焙的原料中，就能有效降低血糖指數，製成的白麵包血糖指數可達到53。

而羊角豆、薏米、扁豆和葫蘆巴屬於普通食材，並不會增加太高成本，僅佔製作白麵包配方的5至7%，只少量提高生產成本。

他說，澳洲是該公司首個進軍銷售的市場，因為澳洲屬全球接受低血糖指數食物最高的國家，接著是歐洲、北美洲、中國、印度和其他亞洲國家。

兩家公司的目標是希望讓這款降血糖指數的麵包大量生產，以在1700億美元（7300億令吉）的麵包市場中，佔至少1%的份額。

詳細報導翻閱今晚 / 明日《中國報》

English Translation:

The successful development of diabetes bread

Malaysia-based Holista CollTech Limited and Swiss bakery ingredients company Veripan successfully launched world's first bread formulae, which can reduce Glycemic Index (GI). This bread can be regarded as “diabetes bread”.

Dato' Dr. Rajen. Marnicka, Chairman of Holista and Mr. Meiert J. Grootes, Chairman of Veripan held a press conference yesterday, they said that the ingredients of this “diabetes bread” are extracts of okra, dhal, barley and fenugreek. Bread with this formulae can reduce blood sugar levels caused by consuming bread.

Dato' Dr. Rajen. Marnicka pointed out that the GL Lite formulae contains above natural ingredient extracts and natural sourdough PANATURA®, once added to bread of bakery ingredients, it can effectively reduce the GI. The GI reading of white bread made with their ingredient PANATURA® GI can achieve 53.

Okra, lentils, barley and fenugreek are all common ingredients, which will not dramatically increase the cost. PANATURA® GI only takes 5 – 7% of the white bread recipe, which will only slightly increase the production costs.

They said that Australia is the company's first target market. This is because Australia is the country with the highest acceptance of low GI food, followed by Europe, North America, China, India and other Asian countries.

The two companies' goal is to make mass production of this low GI bread. The global white bread market is worth USD17 billion, and they hope this bread can take up at least 1% of the market share.