

LOW DUST. EASY DOSING. REDUCED SUGAR.

# Breakthroughs in bakery innovation

ViaLeaf™ Bakery Sweetener Solutions are designed to address the industrialized bakery processing constraints so you can create delicious reduced sugar bakery products affordably and efficiently.

Hit your sugar-reduction targets without the usual production headaches. Our bakery optimized sweetener solution designed with high purity Reb M addresses critical dusting issues associated with high potency sweeteners, eliminating micro-measurement and ensuring consistent results batch-to-batch.

## ViaLeaf Bakery Sweetener Solutions:

- Improve dusting while increasing production efficiency
- Achieve superior taste without bitterness, delivering consumer appeal
- Optimize your time by eliminating the need for micro-measurement
- Delivers keto, low carb and sugar reduction targets your consumers demand



Your most demanding reduced sugar bakery formulations for bread, pastries or sweet goods call for just the right crumb consistency, browning appeal and overall eating quality. ViaLeaf Bakery Sweetener Solutions have been carefully developed to deliver the attributes and functionality you need:

### ViaLeaf™ Bakery Sweetener Solution

Formulated with high quality wheat flour provides versatility across multiple bakery formulations

### ViaLeaf™ Bakery Sweetener Solution Gluten free/Allergen free

Coming soon



ViaLeaf®

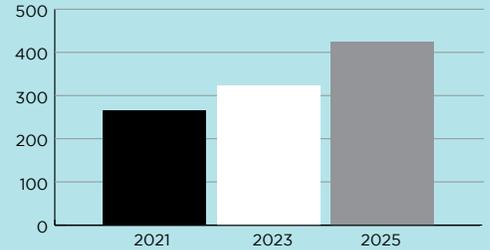
All the Leaf

[arzeda.com/ViaLeaf](http://arzeda.com/ViaLeaf)

# The challenges ViaLeaf™ Bakery Sweetener Solutions address:

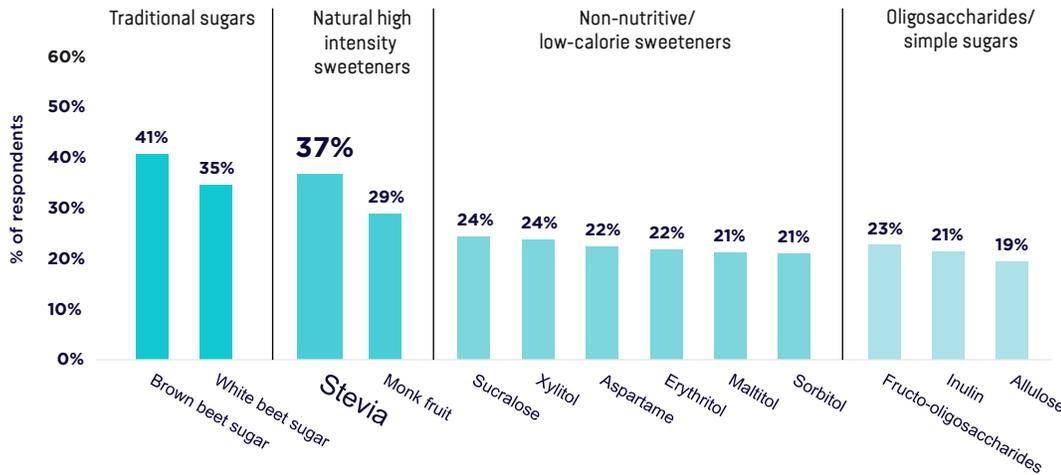
- Supports ongoing demand for reduced-sugar, low-carb, and keto-positioned bakery products
- Improves plant safety by eliminating dusting associated with high-potency sweeteners
- Overcoming bitterness while achieving 30% sugar reduction using high purity Reb M
- Eliminates micro-measurement to ensure formulation accuracy and batch-to-batch consistency

## Reduced sugar/Low carb bakery products have been growing 10% CAGR since 2021.



Innova Market Insights 360

## Consumer acceptance of natural sweeteners in bakery is high and growing at a 4% CAGR



Innova Market Insights: Innova Health & Nutrition Survey 2024

## How-to formulate with ViaLeaf Bakery Sweetener Solutions' to meet the high protein, high fiber, low carb and low sugar trends while meeting your consumers expectation for great taste

### Base formulation example

Ingredient	Inclusion %
Vital wheat gluten	25.0
Protein isolate (wheat or pea)	8.0
Oat or bamboo fiber	10.0
Resistant starch / dextrin	8.0
Sunflower seed flour	7.0
ViaLeaf Bakery Sweetener Solution	1.6
Instant yeast	1.8
Salt	2.0
Dough conditioner / enzyme system	0.8
Water	90.0
Oil (canola or MCT)	7.0
Apple cider vinegar	1.2
Liquid egg whites (optional)	7.4

### Ingredients:

Water, Vital Wheat Gluten, Sunflower Seed Flour, Oat Fiber, Resistant Wheat Starch, Wheat Protein Isolate, Canola Oil, Egg Whites, Yeast, Contains Less Than 2% of: Salt, Apple Cider Vinegar, Dough Conditioner (Enzymes), Stevia Leaf Extract.

### Preparation:

- Dry blend all ingredients including Reb M system
- Add liquids gradually; mix until elastic and cohesive
- Rest dough 10-15 minutes for fiber hydration
- Proof at 32-35 °C, 75-80% RH (30-45 min)
- Bake at 175-185 °C to 96-98 °C internal temperature

### Functional/Sensory Performance

- Clean, subtle sweetness without stevia aftertaste
  - ViaLeaf Bakery Sweetener Solutions utilize high purity Reb M in its formulation
- Balanced flavor in protein- and fiber-forward systems
- Uniform crumb and excellent slice integrity
- Light golden crust with expected browning



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