

notes in sugar reduced flavored yogurts.

Consumers around the world say that reducing sugar is their top dietary priority¹. But, putting this into practice has been a challenge, especially since taste is the #1 driver behind what people choose to eat and drink¹. Delivering the full, vibrant taste of flavored yogurt, with less of the sweet stuff inside? That's no easy feat. However, we believe the right symphony of sugar reduction technologies and natural flavors could lead to your next big hit.

Download the







Melody

Sugar reduced strawberry yogurt that balances improved nutrition, health, and vibrant taste and texture.



Benefits

- 40% reduced added sugar
- No high intensity sweeteners
- Improved Nutri-score (C to B)
- Clean Label
- Natural flavors
- Easier to digest (low lactose)

Ingredients list

Whole milk, strawberry, sugar, skimmed milk powder, starch, pectin, citric acid, natural flavorings.

Allergens: contains milk.

Reference

Full Sugar

Nutrition facts per 100 ml

i dii bagai		Jugai reduced	
Energy (kj)	360	Energy (kj)	315
Energy (kcal)	86	Energy (kcal)	75
Fat (g)	2.7	Fat (g)	2.7
Of which saturates (g)	1.8	Of which saturates (g)	1.8
Carbohydrates (g)	11.9	Carbohydrates (g)	9.3
Of which sugar (g)	11.6	Of which sugar (g)	9.0
Fibre (g)	0.1	Fibre (g)	0.1
Protein (g)	3.3	Protein (g)	3.3





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Our Hero Ingredients for Sugar Reduction

- Maxilact®SUPER lactase
 Unlocks the natural sweetness by lactose hydrolysis, working cohesively with TasteGEM® to amplify overall sweetness.
- ✓ TasteGEM® SW natural flavor

 High performance flavor solution that amplifies overall taste and flavor without the use of sweeteners.

Featuring

- ✓ Best in Class Strawberry natural flavor Authentic fresh berry flavor specially designed for low sugar fermented dairy products.
- ✓ Delvo®Fresh starter cultures
 Specially selected for sugar reduction, for fermentation, finetuning/supporting flavor, texture and mouthfeel here a good match with strawberry.
- ✓ Pectner[™] pectin
 For the optimal fruit preparation solution.

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