

# Bestevia<sup>®</sup> Bakery



## Indulgent Better-for-You Baked Goods with Reduced Sugar

We use nature's creative building blocks to deliver the best solutions for your specific application. With Bestevia<sup>®</sup> e+ Taste Solutions for Bakery, your reduced or zero added sugar baked products will deliver a full taste experience. From cookies to fillings, our team has deep category expertise to develop formulations that meet your taste and cost requirements. Using our proprietary next generation stevia platform as a foundation, we incorporate the right combination of proprietary flavors and best-in-class texturants to create cost-effective solutions for your toughest sweetness challenge.

### Cookie e+

Bestevia<sup>®</sup> Taste Solution with e+ Stevia Sweetener, allulose and natural flavor technology delivering sweetness, mouthfeel, bulking and baked sugar flavor for cookies and biscuits. Allows for up to 100% sugar reduction with a visual effect and a taste profile comparable to a full sugar baked cookie or biscuit.

### Cake e+

Bestevia<sup>®</sup> Taste Solution with e+ Stevia Sweetener, allulose and natural flavor technology delivering sweetness, mouthfeel, bulking and baked sugar flavor for baked goods such as cakes and pastries. Allows for up to 100% sugar reduction with a taste profile and texture comparable to sugar.

### Fillings e+

Bestevia<sup>®</sup> Taste Solution with e+ Stevia Sweetener, allulose and natural flavor technology delivering sweetness, mouthfeel, and bulking for baked goods, cream or custard-based fillings. Allows for up to 100% sugar reduction with a sweetness and texture comparable to sugar with minimal calorie addition.

**We customize solutions across a variety of applications with regional regulatory guidelines in mind. Contact us to discuss your bakery formulation needs.**



Non-GMO



Nature Based



Ease Of Use



Cost Effective



Label Friendly

Sweegen

[www.sweegen.com](http://www.sweegen.com)

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## Partner with the Sweegen applications team to rapidly develop and scale your next reduced sugar product

### Product Development and Applications

- End-to-End Concept Development
- Product Renovation
- Standard Portfolio Options
- Customized Nature-Based Solutions
- Rapid Development Turnaround
- Expert-to-Expert Interaction
- On-site Collaboration

