

V-SUGAR+

V-SUGAR+ is an innovative ***sugar alternative*** designed for ***bakery, biscuit,*** and ***dessert manufacturers*** looking to reduce sugar without compromising product quality. Its simple ***1:1 weight replacement*** allows seamless integration into existing formulations, making development and industrial implementation faster and easier.

Engineered to preserve the essential functional properties of sugar, it delivers excellent heat resistance, maintains Brix levels, and ensures texture stability throughout industrial processing. With less than 5% of sugar's caloric value, it supports the development of products with an improved nutritional profile.

Made from ***natural ingredients***, **V-SUGAR+** fully respects the flavor signature of your recipes while enhancing delicate fruity and vanilla notes. It combines naturality, technological performance, and great taste to help create healthier products without sacrificing indulgence.

Application Recipe

Yoghurt

Ingredients	%
V-SUGAR+	**8.00 %**
FROMAGE BLANC	92.00 %
Total	100.00 %





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For the processing of any sample request, please provide the following code: ES2508005-7