



MINCAL[®] (L)

A HIGH FIBER SWEETENER (Patent filed)

MINCAL[®] (L) is Prebiotic Sweetener consist of Sucralose (Sweetener) & Dietary fiber (Isomalto-oligosaccharide) for various food applications

HIGHLIGHTS FOR PRODUCTS WITH MINCAL[®] (L)

- PRODUCT WITH NO ADDED SUGAR
- DESIGNED FOR CALORIE CONCIOUS & WEIGHT WATCHERS
- PRODUCTS WITH LOW CALORIE/ LOW GLYCEMIC INDEX
- PROVIDES PREBIOTIC ADVANTAGES

APPLICATION OF MINCAL[®] (L) –

BAKERY – Breads, Biscuits, Cookies, Rusk & Cakes

INDIAN SWEETS – Khoa Based Sweets (Pedha, Burfi, Kalakand etc.)

FROZEN DESSERTS – Ice creams, Kulfi

CONFECTIONERY – Hard Boiled Candies, Jam & Jellies

DAIRY PRODUCTS – Curd, Yogurts & Flavored Milk

HEALTH RANGE PRODUCTS – Chyawanprash, Herbal/ Multivitamin Products, Cereal Bars

SUGGESTED USAGE LEVEL:- 1:1 to sugar weight by weight. i.e. 1Kg. of sugar will be replaced with 1Kg. of MINCAL[®] (L)

STORAGE:- Store in a cool and dry place. Avoid storage at high temperature (35°C)

SHELF LIFE:- 12 months from the date of production, when stored under prescribed conditions

APPROVALS:- Sucralose is an approved sweetener by PFA & IMO complies with the Codex Alimentary and AOAC definition of Dietary Fiber & thus can be included as soluble fiber in the nutritional label of product

PACKING:- 10 Kg, 50 Kg, 300 Kg HDPE containers

- The recommendations in the sheet are made without guarantee, since the conditions of use are beyond our control. User should conduct their own tests depending on desired properties