

Colored Splits ... raturally tayty!



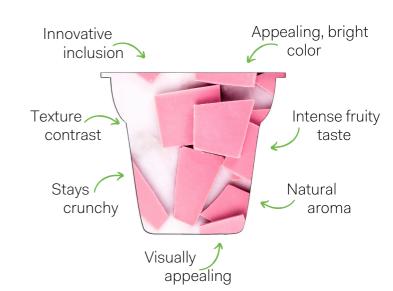


# Colored Splits Preparations

Dairy products with inclusions such as Dairy Splits are enjoying more & more popularity. Many consumers want more than just a taste experience - they crave a texture contrast between crispy and creamy.

## Unique Product Benefits:

- Preparation with eyecatching natural colored splits
- Fruity taste by natural aroma
- Remains crisp and stable in white mass over entire shelf life
- Delicious with fruit or warm flavor preparations
- For yogurt (spoonable), ice cream and other



### Sample information\*:

\*Example recipe only – adjustments are possible!

FINAL PRODUCT											
Sample	Ingredients	Nutritional values per 100 g:									
		Energy	Fat	Carbo- hydrate	Carbohydrate of which sugar	Protein					
Red Splits	Yoghurt 85%, preperation with splits 15%	475 kJ 114 kcal	4.92 a	12.84 a	12.37 g	3.8 a					

(sugar 7,1%; water; Cacaobutter 1,6%; iso-glucose 0,8%; white chocolate 0,6%; modified starch 0,4%; thickener: pectins, guar gum; flavour; citric acid; trisodium citrate; coloring foodstuff; trisodium citrate; calcium citrate)

VALUES OF ZENTIS-PREPARATION										
Preparation	Sample	Content	Dosage	White Base	Added Sugar					
Preparation with Red Splits	888816	-	15%	Cream Yogurt	Yes					

