



“No added Sugar” 55% Dark Chocolate

BRIEF	SOLUTION
<p>Develop a “No added sugar” natural sweetener blend to replace the bulk sugar in 55% Dark Chocolate while retaining the premium, indulging texture of dark chocolates</p>	<p>ArboEDGE SF50 was developed to achieve 100% sugar reduction (1:1 substitution) and a consistent product with rich dark chocolate texture and taste</p>

ArboEDGE SF50 is a premium sweetener blend especially developed for a superior-tasting, naturally sweetened dark chocolate. It has been designed to deliver the following benefits:

- Naturally Sweetened 55% Dark Chocolate With Stevia
- Ease of substitution (1:1)
- Smooth texture and delivers a superior mouthfeel with calorie reduction
- Clean label claims like Naturally Sweetened, No Added Sugar, No Artificial Sweeteners, 100% Natural, High Source of Fibre, 25% calorie reduction, Non-GMO, etc.
- Enhanced functional claims like “Low-Glycaemic Index”, “Lower Calorie”, “Enriched with Prebiotics”



ArboEDGE SF50 is a proprietary blend comprising:

- 1) Natural Stevia Extracts
- 2) Prebiotic Fibers
- 3) Erythritol
- 4) Natural Flavors

All the ingredients in the blend are 100% Natural, 100% Safe & Non GMO.

ArboEDGE vs SUGAR

PER 100 GMS CHOCOLATE	SUGAR	ArboEDGE SF50
Calories (kcal)	180	45.9
Net Carbs (grams)	45	0
Glycaemic Index	65	<5
Carbohydrates (grams)	45	45
Natural	Yes	Yes
Prebiotic Fibre	No	Yes
Sweetness Factor (Sucrose Equivalence)	1X	1X
Laxative Effects	No	No

BENCHMARKING RECIPE

To test the taste and functional performance of the ArboEDGE SF50 sweetening solution, we made chocolate with the following overall composition with 45% sugar. This can be used up to 45-50 gm per 100 gm chocolate.

RECIPE INGREDIENTS	%
Cocoa Mass	43.0
Cocoa Butter	11.8
ArboEDGE SF50	45.0
Natural Vanilla Flavor	0.2
TOTAL	100.00



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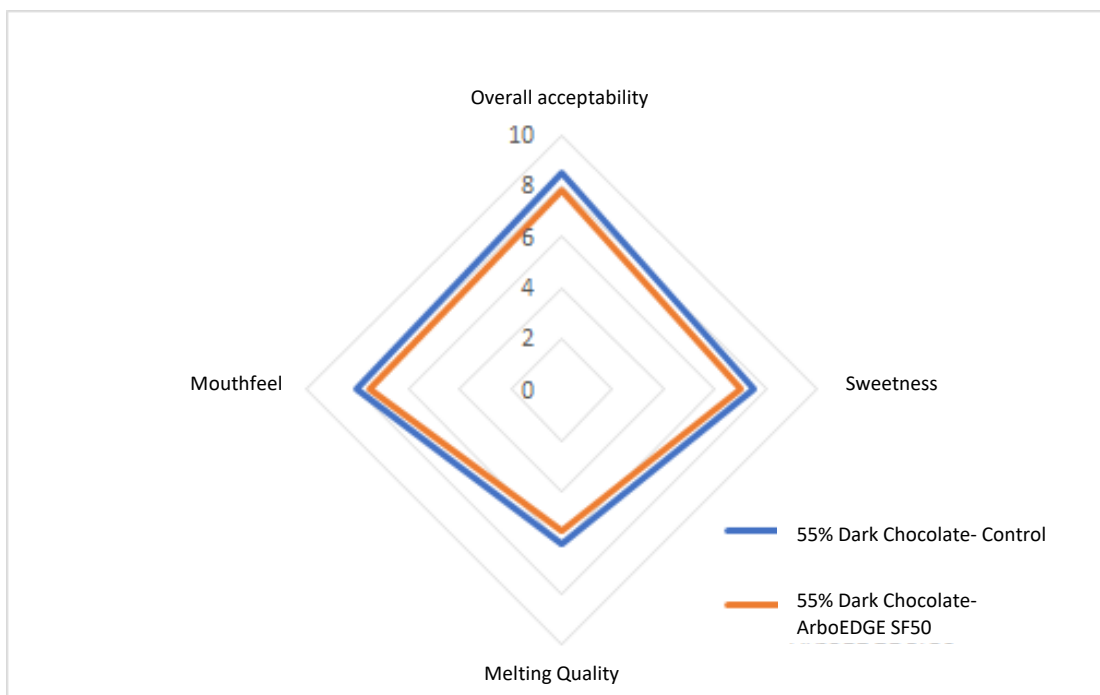
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SENSORY PROFILE

2 variants of the chocolate with the same composition except the sweetening solution were prepared and benchmarked against each other on various sensory attributes in taste trials by a trained panel of 10 individuals at Arboreal's global application development centre and the following results were obtained:



NUTRITION PROFILE

55% Dark Chocolate with Sugar (Before)

Nutrition Facts	
Serving size	(100g)
Amount Per Serving	
Calories	570
% Daily Value*	
Total Fat 35g	45%
Total Carbohydrate 56g	20%
Dietary Fiber 0g	0%
Total Sugars 45g	
Includes 45g Added Sugars	90%
Protein 6g	12%
<small>Not a significant source of cholesterol, vitamin D, calcium, iron, and potassium</small>	
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

55% Dark Chocolate with ArboEDGE SF50 (After)

Nutrition Facts	
Serving size	(100g)
Amount Per Serving	
Calories	430
% Daily Value*	
Total Fat 35g	45%
Total Carbohydrate 56g	20%
Dietary Fiber 27g	96%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 6g	12%
<small>Not a significant source of cholesterol, vitamin D, calcium, iron, and potassium</small>	
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	



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