





THE CRISPY PROTEIN IN YOUR RECIPE!

DESIGNED FOR PROTEIN BARS APPLICATION





CALCIUM

DAIRY PROTEINS



SUGAR FAT SALT LACTOSE







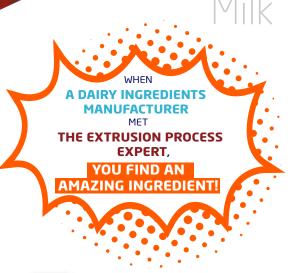




- >> 90% HIGH QUALITY CALCIUM CASEINATE AND 10% RICE FLOUR
- >> HIGHLY CRISPY AND NEUTRAL TASTE.



- EASY TO IMPLEMENT FOR BARS APPLICATION
- **NO ADDITIVE, CLEAN LABEL**
- NO ADDED SUGAR, LOW CARB, LOW FAT
- **CALCIUM INTAKE**
- CRUNCHY TEXTURE IDEAL FOR USE IN SNACKS, CEREALS AND NUTRITION BARS WHEN HIGH PROTEIN CONTENT IS DESIRED





CRISPS NUTRITIONAL ANALYSIS			
Protein on dry matter	85%		
Protein (Nx6,38)	80%		
Protein (Nx6,25)	78%		
Fat	1,40%		
Carbohydrate (lactose)	0,15%		
Minerals	3,70%		
Calcium	1,30%		

CRAC

PERFECT FOR CRISPY BARS

A NEW WAY

	per 100g (in g)	per 45g portion (in g)
ENERGY	426 Kcal / 1784 KJ	192 Kcal / 803 KJ
Total Fat (g)	10	4,6
Satured Fat (g)	6,0	
Total Carbohydrate (g)	30	14
of which		
Sugar (g)		3,9
Polyols (g)	12	
Fibres (g)	23	10
Protein	35	16
BCCA (g)		3,4
Calcium (mg)	540	243

35% PROTEINS BAR RECIPE

TO CONSUME PROTEINS

BENEFITS BRINGS CRIINCHY COLUMN

BRINGS CRUNCHY FEELING DURING SEVERAL MONTHS

SUPPORTS MUSCLE MAINTENANCE AND GROWTH

RICH IN HIGH QUALITY DAIRY PROTEIN

16G PER BAR

RICH IN BCAA*

RICH IN FIBRES

RICH IN CALCIUM

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Calcium caseinate (Epi Ingredients)	32,7%
Crac Milk (Gemef Industries)	5,5%
Fructo-oligosaccharides	13,7%
Polydestrose	13,7%
Humectant (glycerine)	11,9%
Vegetable oil	3,9%
Lecithin	0,2%
Salt	0,3%
Cacao powder	3,0%
Flavor	0,1%
Chocolate coating	15%

*REMINDER

- BCAA (Branched chained amino acids) are perfect for the muscle growth.
- They are part or EAA (Essential amino acids) which are amino acids that cannot be synthetised by your body, and thus must supplied in its food!
- All the essential amino acids are present in this bar recipe in requirement levels established by the WHO (World Health Organisation, 2007).



