



Zero Net Carb Bread

Consumers are looking for both more and less in their bread purchases

With the rising interest in carb-conscious diets, bread manufacturers are challenged to launch offerings that meet shifting consumer diets, deliver a desirable eating experience, and do not compromise production processes. Roughly 18% of consumers who purchase bread look for “low-carb” claims, but data also supports consideration of overall healthfulness of bread.¹

Year over Year Retail Volume Growth²

↑ 28%



Protein-fortified Breads

↑ 34%



Carb-conscious Breads



40% of US consumers are looking at “Carbohydrates” on the nutrition facts panel³

Zero Net Carb Bread

- Zero net carb per one slice equivalent serving (28g)
 - 10g carbohydrate
 - 10g dietary fiber
 - 0g Net Carbs**
- Bread retains many key characteristics of a conventional white bread
- All in one functional system mix that is versatile and easy to customize

Bread made with Tate & Lyle Ingredient Solutions:

Custom Stabilization and Functional System Blend containing STA-LITE® III Polydextrose, NATROSE FLAVOR® 2.0

Nutrition Facts

Serving size 1 slice (28g)	
Amount per serving	
Calories	35
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 180mg	8%
Total Carbohydrate 10g	4%
Dietary Fiber 10g	36%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 2mcg	10%
Calcium 5mg	0%
Iron 0mg	0%
Potassium 17mg	0%

*The % Daily Value 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.

INGREDIENTS (AS PREPARED): MODIFIED WHEAT STARCH, WATER, WHEAT GLUTEN, POLYDEXTROSE, YEAST, WHEAT PROTEIN ISOLATE, CONTAINS 2% OR LESS OF: CANOLA OIL, SALT, SOY LECITHIN, GUAR GUM, VINEGAR, NATURAL FLAVOR, DATEM, CALCIUM PROPIONATE (PRESERVATIVE).
CONTAINS: WHEAT.

Our Solutions

STA-LITE®
Polydextrose

NATROSE FLAVOR® 2.0

SOURCES: 1) Mintel Report: Packaged Bread-US-March 2021. 2) Nielsen Data, US, 2021. 3) Tate & Lyle Global Ingredient Tracker Research, January 2020.

The applicability of label claims and the regulatory and intellectual property status of our ingredients varies by jurisdiction. You should obtain your own advice regarding all legal and regulatory aspects of our ingredients and their usage in your own products to determine suitability for your particular purposes, claims, freedom to operate, labeling or specific applications in any particular jurisdiction.

Whatever challenges you're facing, wherever you are in the world, we can help you craft innovative solutions that bring healthier, tastier foods and beverages to your consumers.

Contact your sales representative today to learn more about partnering with Tate & Lyle.

<https://tateandlyle.collaborateathome.com>