



Develop tasty, indulgent foods and snacks whilst maintaining consumer friendly nutritional labels.

avanté™ functional clean label starches and flours are a range of ingredients to partially replace sugar in a range of baked goods, snacks and processed foods. By mimicking the functionality of sugar, processors can develop and adapt recipes to meet the continuing pressures to achieve difficult nutritional targets.

Clean label and E-number free, avanté™ starches and flours are easy to use and apply. They come in a powder form, are easy to dose with minimal, if any, re-formulating required. These ingredients are process tolerant and stable in all conditions allowing developers to utilise avanté™ in all food applications. Replacing the function of sugar is now a little easier.

Contact your Ulrick & Short representative now or call one of our technologists for further information or a demonstration on +44 (0)1977 62 00 11.



avanté™ - clean label sugar replacement.

Looking to reduce sugar levels? Whatever your process or application there is likely to be a solution using avanté™.

Here are a few examples:

- Snack bars
- Breakfast cereals
- Cakes and muffins
- Desserts
- Sauces
- Performance foods
- Ready meals

Replace the function of sugar in a clean and clear way.

What is clean label?

- Free from additives and E-numbers
- A simple and clear, consumer friendly ingredient list
- Simply processed

starches  flours  fibres  proteins