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# ROXLOR

## International

**Supplier of Fine Functional Food Ingredients**

Application Guide  
Regarding  
BeFlora<sup>®</sup> and BakeFlora<sup>™</sup> Products

## Product Specifications

|                                                      | BeFlora®         | BeFlora Plus®    | BakeFlora™       | BakeFlora HP™    |
|------------------------------------------------------|------------------|------------------|------------------|------------------|
| Sweetness Characteristics (Sugar is equivalent to 1) | 1                | 10               | 1                | 1                |
| Ingredients                                          | <u>Per 100 g</u> | <u>Per 100 g</u> | <u>Per 100 g</u> | <u>Per 100 g</u> |
| Dietary Fiber                                        | 88 ± 5 g         | 47.0 ± 5 g       | 88 ± 3 g         | 95 ± 3 g         |
| Fructose                                             | 4.0 ± 0.2 g      | 42.0 ± 5 g       | 9.5 ± 2 g        | < 0.5 g          |
| Sprouted Mung Bean Extract                           | 2.0 ± 1 g        | 6.0 ± 1 g        | .002 ± .002 g    | .002 ± .002 g    |
| Acesulfame K:                                        | < 1 g            | < 3.5 g          | < 0.75 g         | < 0.75 g         |
| Maximum Recommended Inclusion (/Serving)             | 5 g              | 7 g              | 5 g              | 5 g              |
| Base Fiber:                                          | Oligofructose    | Oligofructose    | Inulin           | Inulin           |

## Product Application Benefits

### BakeFlora

- A. Sugar Alcohol Enhancer
  - i. Minimal changes in formulating properties/ 1:1 substitution for polyols
  - ii. Rounds out taste/removes aftertastes
  - iii. Reduces amount of Sugar alcohols used
    - a. Creates healthier products
  - iv. Creates better mouthfeel than with polyols alone
  - v. Extends shelf life
  - vi. Reduces drying
  - vii. Removal of additional High Intensity Sweeteners
- B. Fiber Inclusions
  - i. Easy way to add fiber to products
  - ii. Creates healthier products
    - a. less sugar/ more fiber
- C. Fat mimicking properties
  - i. BakeFlora and water create fat like taste
    - a. lower fat/lower sugar/lower calorie products

## **BakeFlora HP**

- A. Same Application Uses and Benefits as BakeFlora
- B. Provides improved performance in difficult systems
  - i. Lower sugar content
  - ii. High sheer applications
  - iii. Improved Acid Stability
  - iv. Less Browning
  - v. Improved functionality
  - vi. Better mouthfeel
  - vii. Better fat mimic properties

## **BeFlora**

- A. Sugar replacer
  - i. Simulates bulking and sweetness of sugar
  - ii. 1:1 replacement of sugar
  - iii. 60/40 substitution with fructose
  - iv. Replaces sugar with fiber and improves taste
  - v. Sugar mouthfeel (opposed to fat with Inulin)
- B. Fiber Inclusion
  - i. Superior prebiotic properties
  - ii. Easy formulation because of sweetness properties

## **BeFlora Plus**

- A. Blended w/ High Intensity Sweeteners
  - i. 75/25 w/ Sucralose
  - ii. 75/25 w/ Ace K
  - iii. 75/25 w/ Aspartame
    - a. improved flavor
    - b. reduced cost
    - c. better formulating properties
- B. Masking Agent
  - i. Soy, protein, vitamins, minerals and other products that create off notes
    - A. Small inclusion covers all the taste
- C. Formulating Properties
  - i. Instantly soluble
  - ii. 10x sweetness
  - iii. Heat Stability
- D. Good for small inclusions where sweetness is needed
  - i. Beverages, condiments, sauces, etc.

## BeFlora and BakeFlora Sample Application Areas

1. Confections:
  - Chocolates
  - Hard Candies
2. Bars:
  - Energy
  - Health
  - Breakfast
  - Meal Replacement
3. Ice Cream:
  - Sugar Free/ light
  - Fiber fortified
4. Bakery:
  - Cookies
  - Brownies
  - Cakes
  - Pastries
  - Inclusions
  - Breads
5. Dairy:
  - Yogurts
  - Margarines
  - Cheeses
6. Beverages
  - Fortified
  - Powdered
  - Supplements

Other application areas are possible for BeFlora and BakeFlora products. Please contact us for further information concerning other application areas.

## Typical Packaging Information

### **BeFlora and BeFlora Plus**

25 Kg Drums  
450 Kg Pallets (18 Drums)

### **BakeFlora and BakeFlora HP**

50 lb. Poly lined bags  
2000 lb. Pallets (40 bags)

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