



Pharma & Food Solutions

WELLENCETM Fat Reduction Technology

Reduce fat in fried potato and coated food products (poultry, fish, meat) with minimal changes to your formula

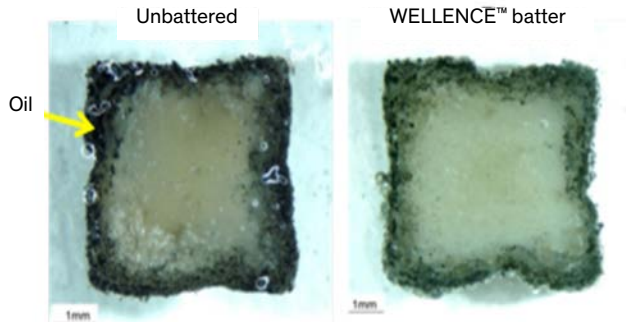


Reduce Oil Uptake with WELLENCE™ Fat Reduction Technology

Simply adding WELLENCE™ to a batter and/or coating system can help provide up to 35% or more fat reduction in fried potato and fried coated food products (poultry, fish, meat) with minimal changes to the formula.

How it Works

WELLENCE™ Fat Reduction added to a batter or coating system helps form a strong impermeable film barrier during frying and imparts exceptional adhesion properties resulting in reduction in oil uptake.



Cross-Sectional View of French Fry (Oil is stained in black in the picture)



Performance of WELLENCE™ in Batters and Coating Systems:

- Usage level of WELLENCE™ varies based on the application and other ingredients in the formula;
- **Functionality has been validated** in industry pilot plant scale-up equipment (French Fries, continuous line)
- Minimal impact on sensory attributes
- Some batters have shown to improve smoothness of coating and crispness during hold time
- WELLENCE™ imparts viscosity, to a batter; it is recommended to eliminate or reduce the level of other gums

Regulatory and Nutritional

- WELLENCE™ is GRAS approved (Generally Recognized as Safe), Kosher & Halal certified, Allergen-Free, Gluten-Free and non-GMO
- Considered a Dietary Fiber - Minimal to zero caloric contribution
- Labeling options (may differ depending on region): Modified Cellulose; Methylcellulose; E461

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