

Intens Puraslim

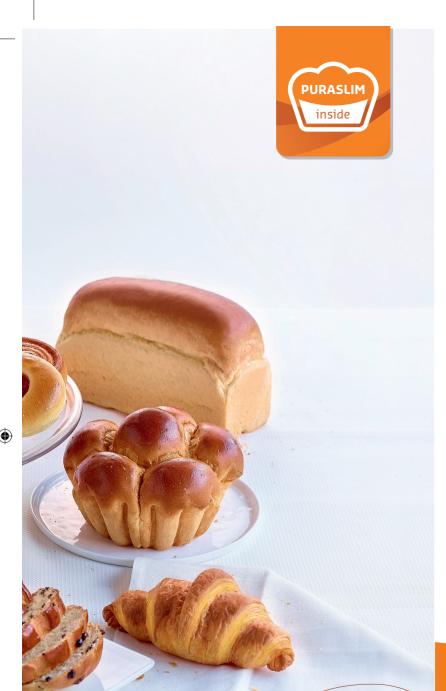
A different look at bread











Puraslim

A different look at bread

Try out the innovative

Puraslim Augmented Reality (AR) App







Step 1

Download and open the Puraslim AR app



Click the AR button and fill the screen with the image of the brioche



Discover Puraslim's magic from the





www.puratos.com

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Intens Puraslim

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Intens Puraslim is a modular solution to reduce up to 75% of fat in soft & sweet bread recipes





A different look at Cost reduction

More Money!

 Intens Puraslim reduces the total recipe cost up to 20%, because the reduction of fat in the recipe allows you to add more water

E.g.: 2.5 kg Intens Puraslim can reduce 10 kg fat on flour weight while adding 5 kg extra water

- No dependence on fat price fluctuation
- Less bread waste due to improved freshness





A different look at Nutrition

More Balanced!

By reducing the fat in the recipe, Intens Puraslim improves the nutritional profile of soft & sweet breads:

- Up to 50% less fat
- Fewer calories
- Making nutritional claims possible

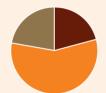




A different look at Taste & freshness

No compromise!

We took our Sensobus to Italy and ran a consumer comparison between a standard sweet bun and a sweet bun made with 2% Intens Puraslim and 50% less fat.



- 21%: No preference
- 57%: Preference for Puraslim
- **22%:** Preference for standard recipe *Blind tasting, 342 participants, 2016, Italy*

Intens Puraslim is preferred more by consumers.





A different look at Convenience

More efficiency!

- Less fat needs to be handled
- All types of fat can be reduced (butter, margarine, shortening, vegetable oil...)
- Usage rate: 1-3% Intens Puraslim (powder form) on flour weight, depending on the amount of fat replaced. To be added on top of the recipe.



"I use Intens Puraslim in all my soft and sweet bread recipes to improve the nutritional profile and freshness while reducing my costs."

Mr. Feng, Production Manager – Asia