

Indulgent Better-for-You Bakery Fillings with Reduced Sugar

We use nature's creative building blocks to deliver the best solutions for your specific application. With Bestevia® Taste Solutions for Bakery Fillings, you can reduce the added sugar content in your baked goods with a reduced sugar filling that delivers a sweet taste and creamy texture. Our team has deep category expertise to develop formulations that meet your taste, cost and regulatory requirements. Using our proprietary next generation stevia platform as a foundation, we incorporate the right combination of proprietary flavors and best-in-class texturants to create cost-effective solutions for your toughest sweetness challenge.

Experience and Know-how Deliver the Right Combination

Product developers are faced with many challenges when reducing sugar for the European bakery market. Our expertise in sweet fillings combined with our innovative ingredient portfolio allows us to find the right combination of natural non-caloric sweeteners, taste modulators and bulking agents that deliver a clean label and great taste experience for consumers. Our unique sweetness solutions enable the creation of products that deliver not only the expected funtional benefits but also a satisfying taste experience.

Fillings EU

Bestevia® Taste Solution coupled with natural flavor technology, delivering sweetness, mouthfeel, and bulking for cream and custard-based fillings for baked goods. Allows for up to 100% sugar reduction with a sweetness and texture comparable to sugar with minimal calorie addition.

All of our Bestevia® Taste Solutions are EU regulatory compliant. Contact us to discuss your formulation needs.



Non-GMO



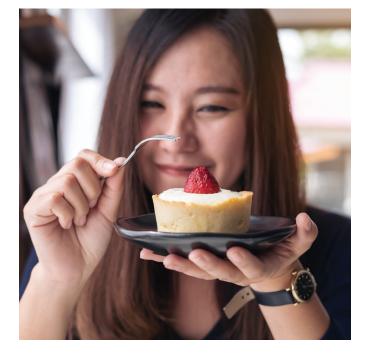






e Of Use Cost Effect

Label Friendly







Partner with the Sweegen applications team to rapidly develop and scale your next reduced sugar product

Product Development and Applications

- End-to-End Concept Development
- Product Renovation
- Standard Portfolio Options
- Customized Nature-Based Solutions
- Rapid Development Turnaround
- Expert-to-Expert Interaction
- On-site Collaboration

