

Sweet inspiration!

Roquette invites us all to enter the world of SweetPearl™ to discover a new dimension in flavouring, well-being and creative potential

Today's consumers demand more than just high levels of quality and eating pleasure from their food. They also expect it to safeguard their health as well. Roquette has introduced SweetPearl™ to meet these expectations. SweetPearl™ is the maltitol by Roquette – a bulk sweetener produced from naturally-occurring compounds in wheat and maize, both of which are renewable sources.

Naturally sweet, SweetPearl™ provides the foundation for product innovation, improves nutritional value and intensifies flavour, all without the need for any major change in recipe or manufacturing process.

Adding innovation to chocolate creations

SweetPearl™ is the ideal partner to inspire creativity and innovation, thanks to the easy way it adapts to any manufacturing process, whatever the chocolate product or flavour requirement. Moreover, it avoids the need for additional fats and flavouring.

For smooth, subtle, sweet, creamy chocolates, SweetPearl™ offers unlimited possibilities that will reveal a product's inherent aromas and character. Together with high



SweetPearl™ is dedicated to food applications, whatever the specification

texture performance, that's why SweetPearl™ chocolates are consumer favourites – and approved by leading chefs.

Commenting on the product Christophe Michalak, Winner of the World Pastry Cup 2005 enthuses: "We find inspiration all around us, in a discussion, in a shop window, on visiting a museum... you have to open up to the world. I never stop expressing the profound longing to please others through my creations, just the desire to create emotions and the generosity of giving enjoyment. In order to succeed in this and aspire to perfection, you need to have the best products on the market. With maturity and experience, I have been able to develop my palate and recognise excellence – this is when I discovered SweetPearl™. A pleasure to use, SweetPearl™ is worked exactly like sugar with the added plus of its nutritional benefits."

Christophe Michalak, Winner of the World Pastry Cup 2005 offered us these creative chocolate recipes which employ SweetPearl™

RECIPE FOR 10 CHOCOLATE PIECES

Elegant Chocolates

**Maltitol dark chocolate
blackcurrant - raspberry**

10

Cream 80 grams
Blackcurrant puree 60 grams
Crushed raspberries 100 grams
SweetPearl™ 30 grams
Dark couverture chocolate with maltitol 160 grams
Butter 65 grams

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■ Boil the cream and SweetPearl™, pour over the melted couverture chocolate and emulsify. Add the purees (previously boiled). At 35° C, add the tempered butter and blend. Pour immediately.

■ Finishing & presentation

Coat the candy moulds with a thin layer of couverture chocolate (after first lining them with a screen print). Pour in the ganache to fill the mould to 3/4 of its height, sprinkle with dried raspberry seeds and crystallize for a minimum of 12 hours at 19° C.

Seal with couverture chocolate and smooth the surface with another screen print, let crystallize for another 12 hours, remove from moulds and enjoy at room temperature.

RECIPE FOR 20 LOLLIPOPS

Caipirinha Lollipops

**Dark chocolate
maltitol and lime ganache**

8

■ Cook the lime juice with the lime peel and SweetPearl™ to 102° C, then strain. Boil the cream, pour over the melted chocolate in three portions and emulsify. At 35° C add the rum, blend and pour into deep rounds of maltitol dark chocolate. Crystallize for a minimum of 12 hours at 19° C.

■ Finishing & presentation

Just before serving, push a lollipop stick into each candy. Arrange a 2 centimetre square of maltitol dark chocolate, with a jungle green print, over each candy.

● Fresh lime juice 170 grams
SweetPearl™ 40 grams
Lime peel 1 piece
Cream 60 grams
Dark couverture chocolate with maltitol 200 grams
Dark rum 10 grams

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Obtaining the benefits of chocolate

SweetPearl™ also helps to obtain all the benefits of chocolate – such as magnesium and polyphenols – with a reduction in sugars, calories and glycaemic response. SweetPearl™ enables up to 100% reduction in sugars and is safe for teeth. A consumer survey conducted in January 2009 by Cegma Topo in France, UK, and Germany shows that more than 94% of English, German and French consumers are interested in chocolate with nutritional benefits.

Releasing the potential of cereals in baking

SweetPearl™ unleashes all the nutritional goodness of cereals – e.g. energy, fibre, etc – while reducing sugars, enabling it to offer nutritional optimization that fully meets the demands of international public health organizations.

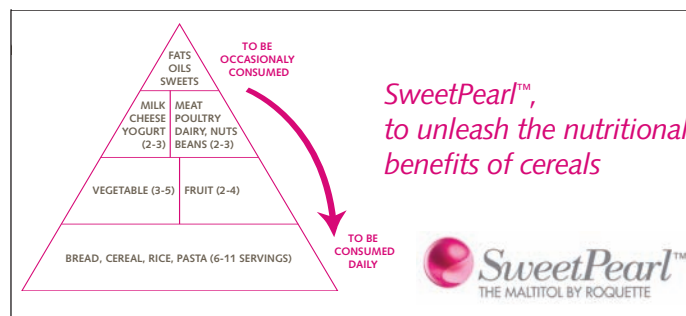
Easy to adapt to any manufacturing process, SweetPearl™ is said to offer an ideal source of creativity, readily adapting to recipes and consumer preferences. It also helps reveal the flavours of cereals and, with its own high taste and texture performance, opens up a new universe for the taste buds. “SweetPearl™ is a product of excellence which is worked like sugar. It helps consume a very very tasty cake knowing that in addition it brings nutritional benefits. As SweetPearl™ delivers a clean-tasting sweet taste, it harmonizes with everything,” said Michalak.

Chewing gum and confectionery coatings

SweetPearl™ coating offers long-lasting crunchiness whatever the conditions. This offers a wide range of

innovative textures, such as the combination of a crunchy coating on an extremely soft centre – an exciting two-fold sensory experience. SweetPearl™ coatings mean sustained flavour-release and enhanced fruit flavours.

SweetPearl™ leads to appetising and crunchy dragées, with perfect shapes and brilliant colours at all times – set your imagination free! In addition, it is safe for teeth and this can help manufacturers to get approval from the Toothfriendly International Association on the final product which allows them to display the logo on their product.



Roquette service in action

Roquette says that SweetPearl™ is much more than just a product. It is also a tailor-made Roquette service to the industry, offering recipes, state-of-the-art technologies and product development assistance for food innovations.

Roquette is the world market leader in the production of health ingredients derived from cereals, and is the world’s largest and most experienced producer of maltitol.

If required, ROQUETTE can also call on additional international expertise – for example trend-spotters such as renowned chefs, health specialists and food scientists.

Well-Being



Creativity



Flavour

