GUIDELINE RECIPE

REDUCED FAT ALFREDO SAUCE

with SenseFi®

- **SenseFi® is a clean label oat fibre that can help to give a 34% fat reduction whilst maintaining mouthfeel**
- **This gives a short, creamy texture that is robust to shear and gives excellent coating properties.**
- **Process stable: temperature, freeze/thaw, pH and high shear**

Maintaining the indulgent nature of creamy / cheese-based sauce for fat and calorie reduction continues to be a key market trend. This is being further targeted by the FSA and FSAI through guidelines such as the HFSS and general fat reduction targets and continues to be key trends in the market. SenseFi® is an effective fat replacer that adds texture, body and creaminess of this Alfredo sauce to improve the nutritional profile without compromising the indulgent mouthfeel and overall flavour.

Recipe	Control	Fat Reduced
Ingredients / Raw Materials	%	%
Double Cream	45.76	36.60
Parmesan Grated	18.30	18.30
Butter	9.15	
Water	18.30	35.83
SenseFi®		0.73
*Empure® KJEL 150***	4.58	4.58
Garlic Puree	2.75	2.75
*Saltwell®***	0.57	0.48
*4309 X-Tra Guard™ GF ***	0.50	0.50
*Ajirex™ NH***		0.14
Dried Marjoram	0.05	0.05
Dried Rosemary	0.05	0.05
TOTAL	100.00	100.00

Processing Steps:

1. Add SenseFi® and water to a Thermomix
2. High shear SenseFi® for 1 minute until the powder has been activated.
3. Add all the ingredients to a Thermomix
4. Heat in the Thermomix until temperature reaches 72°C for 15 seconds.
5. Decant and allow to cool

Benefits and Characteristics:

SenseFi® is a multifunctional oat fibre than can be used to provide texture and stability, particularly in fat and calorie-reduced applications.

In powder form this needs to be activated in a high shear at the beginning of the manufacturing and once activated it is stable to heat, shear and a wide range of pH conditions.

Application Photo:



Email: info@healy-group.com

This recipe is for development use only. Due to difference in materials and processing, we recommend testing in your own setting following consultation with our team.

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HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - Control / Standard:

Double Cream (**Milk**), Parmesan Cheese, (**Milk**, Salt), Water, Butter (**Milk**), Potato Starch, Garlic Puree, Sea Salt or Salt, Rowan Extract, Dried Marjoram, Dried Rosemary

Ingredient Declaration - Fat Reduced:

Double Cream (**Milk**), Water, Parmesan Cheese, (**Milk**, Salt), Potato Starch, Garlic Puree, Oat Fibre, Rowan Extract, Sea Salt or Salt, Natural Flavour, Dried Marjoram, Dried Rosemary

*Allergens in **bold**

Nutrition:

Nutritional Data: /100g (Calculated)	Control	Fat Reduced
Energy kJ	1,560	1,106
Energy k Cal	378	268
Fat	36.0	23.8
Of which saturates	22.4	14.8
Carbohydrates	5.8	5.6
Of which Sugar	0.8	0.6
Fibre	0.0	0.7
Protein	7.0	6.9
Sodium	0.273	0.267
Equivalent as Salt	0.699	0.684
UK HFSS Score	17	15



Notes:

*** Also from The Healy Group:*

Empure® KJEL 130 – functional clean label - Potato Starch
Saltwell® – naturally reduced sodium sea salt – Salt or Sea Salt
Ajirex® NH – a natural flavour / yeast extract to give the koku body, mouthfeel – Natural Flavour or Yeast Extract
X-Tra Guard™ – natural shelf-life extender – Rowan Berry Extract

Enquire with our team for more details.

*** X-Tra Guard™ is an extract of rowan berries that is naturally high in organic acids. As a result, care should be taken when determining the right level in the recipe by fully assessing the dosage. The levels in this recipe are a suggested starting point (recommended dosage from 2500 ppm to 5000 ppm on total recipe) for initial guidance only and manufacturers should satisfy themselves in their own developments to achieve the desired effects.*

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