GUIDELINE RECIPE

40% REDUCED FAT BUTTER

with SenseFi® from Socius

- **SenseFi® is an oat fibre that acts as a fat replacer. It contributes to texture, body, creaminess and mouthfeel**
- **This gives a short, creamy texture that is robust to shear and gives excellent coating properties.**

Maintaining the indulgent nature of desserts for fat and calorie reduction continues to be a key market trend which is being further targeted by the FSA and FSAI through guidelines such as the HFSS and general fat reduction targets. By using SenseFi®, the fat content can be reduced as the SenseFi® contributes to the creaminess and mouthfeel, which is not lost when the fat is reduced in butter.

Recipe	Control	Reduced Fat
Ingredients / Raw Materials	%	%
Salted Butter	100.00	58.79
SenseFi®		1.96
Skimmed Milk		37.24
*Ajirex® NH***		2.01
TOTAL	100.00	100.00

Processing Steps:

1. High sheer SenseFi® with skimmed milk
2. Cream butter
3. Combine all ingredients

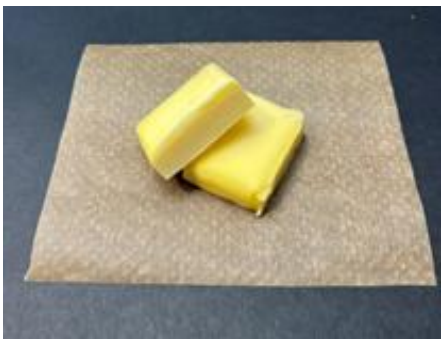
Benefits and Characteristics:

SenseFi® is a natural, multifunctional clean label oat fibre than can be used to provide texture and stability, particularly in fat and calorie-reduced applications. When high sheared, SenseFi® binds water.

SenseFi® acts as a fat mimetic due to the impact it has on mouthfeel and adding texture to products.

In powder form it needs to be activated by high shear at the beginning of the manufacturing process. Once activated, it is stable to heat, shear and a wide range of pH conditions. It has a neutral taste so can be incorporated into a wide range of applications

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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Checked By: RN/PJS / GFD
Feb 2025

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HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - Control:

Salted Butter (**Milk**)

Ingredient Declaration - Reduced Fat:

Salted Butter (**Milk**), Skimmed **Milk**, Yeast Extract, Oat Fibre

*Allergens in **bold**

Nutrition:

Nutritional Data: /100g (Calculated)	Control	Reduced Fat
Energy kJ	3,059	1,877
Energy k Cal	744	456
Fat	82.2	48.4
Of which saturates	52.1	30.7
Carbohydrates	0.6	2.5
Of which Sugar	0.6	2.1
Fibre	0.0	2.1
Protein	0.6	2.6
Sodium	0.730	0.588
Equivalent as Salt	1.872	1.508
UK HFSS Score	27	19



Notes:

*** Also from The Healy Group:*

Ajirex® NH – a natural flavour / yeast extract to give the koku body, mouthfeel – Natural Flavour or Yeast Extract

Enquire with our team for more details.

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