

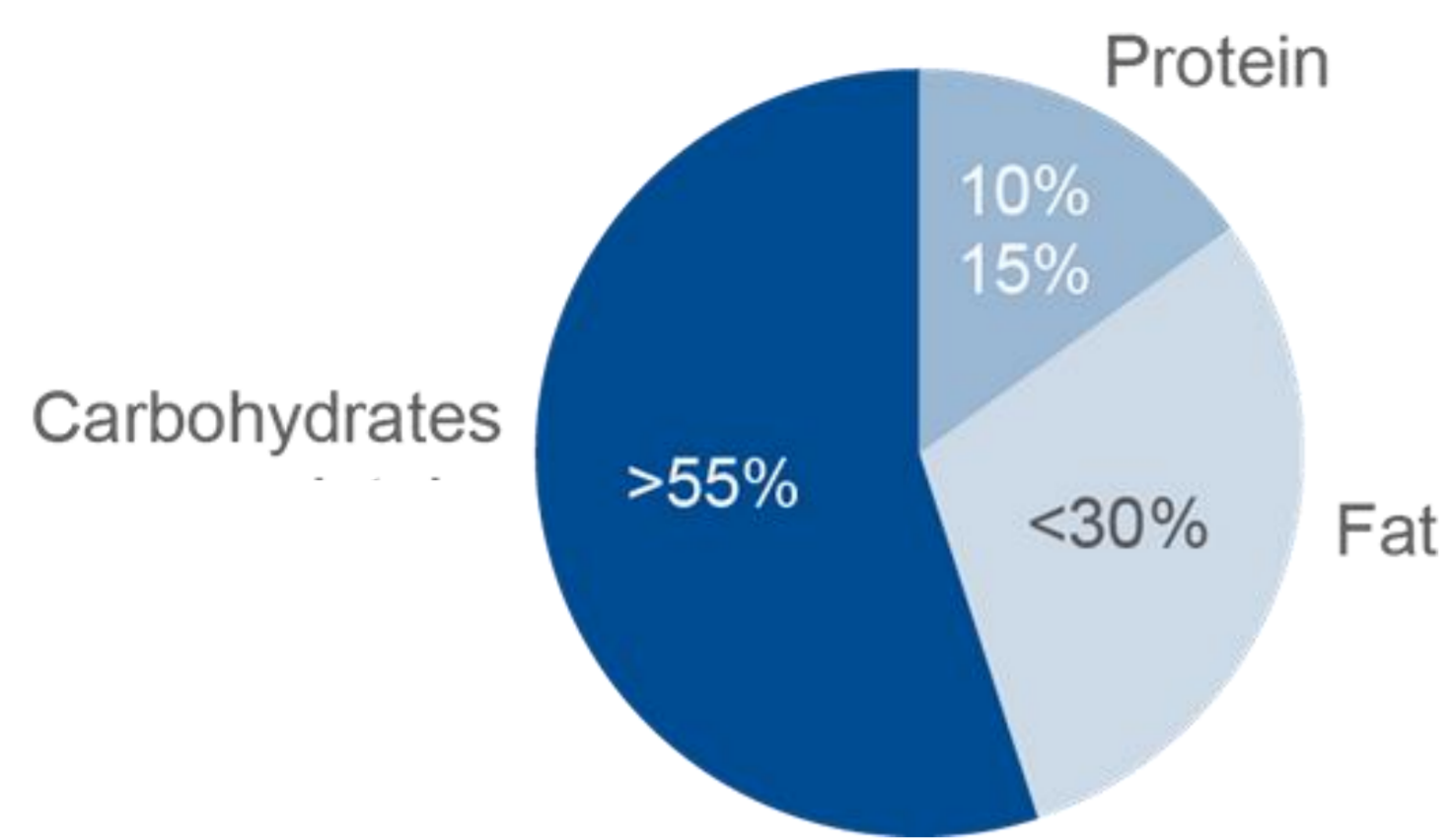
Palatinose™ (isomaltulose)

A carbohydrate supporting metabolic health

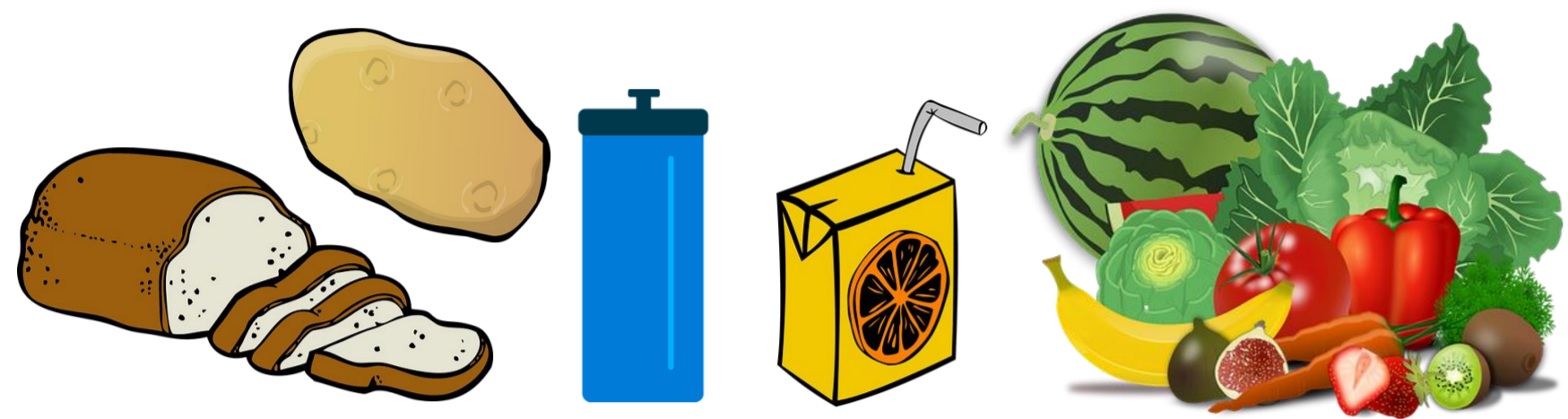
A healthy and active life needs carbohydrate fuel

A healthy diet contains carbs

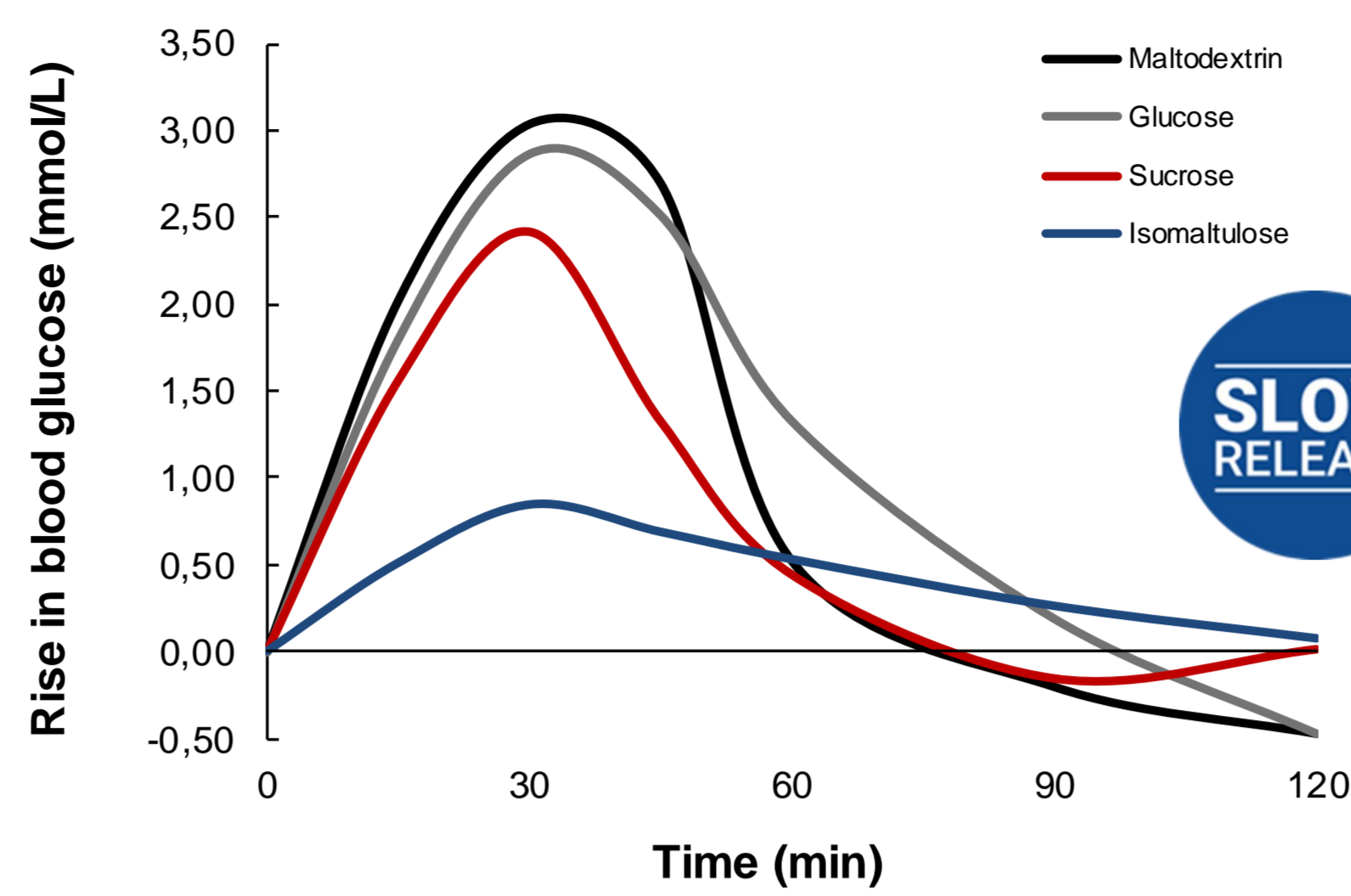
At least 50% of daily energy intake should come from carbs!



**Carbohydrates => Glucose
=> Energy/Fuel for the body**



Not all carbohydrates are alike!

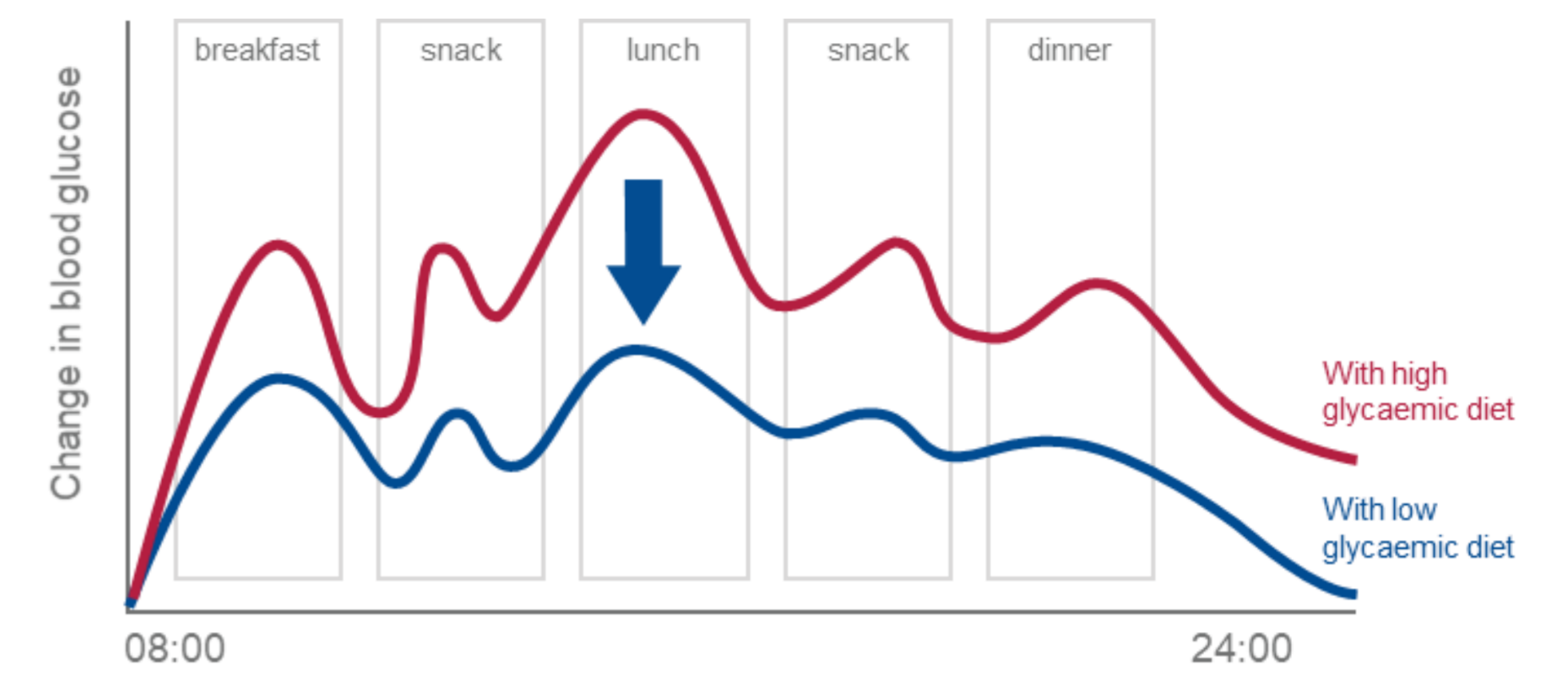


**High glycaemic carbohydrate
= fast energy supply**

versus

**Low glycaemic carbohydrate
= steady energy supply**

Smart carb choices help to keep blood sugar levels low



Health benefits of reduced glycaemia...

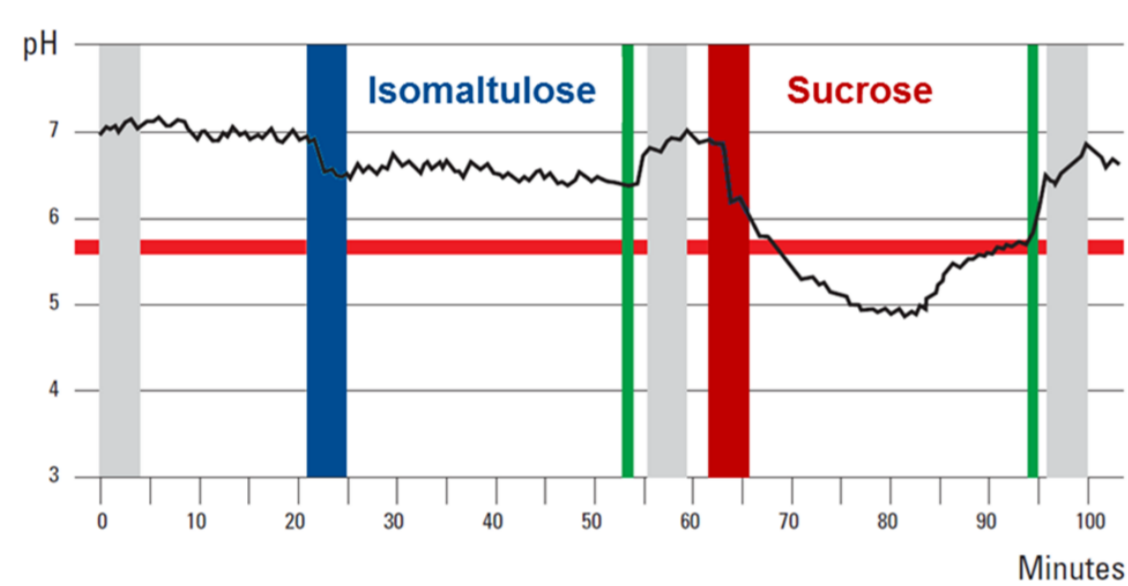


Palatinose™ – a slow release disaccharide carbohydrate

SLOW RELEASE

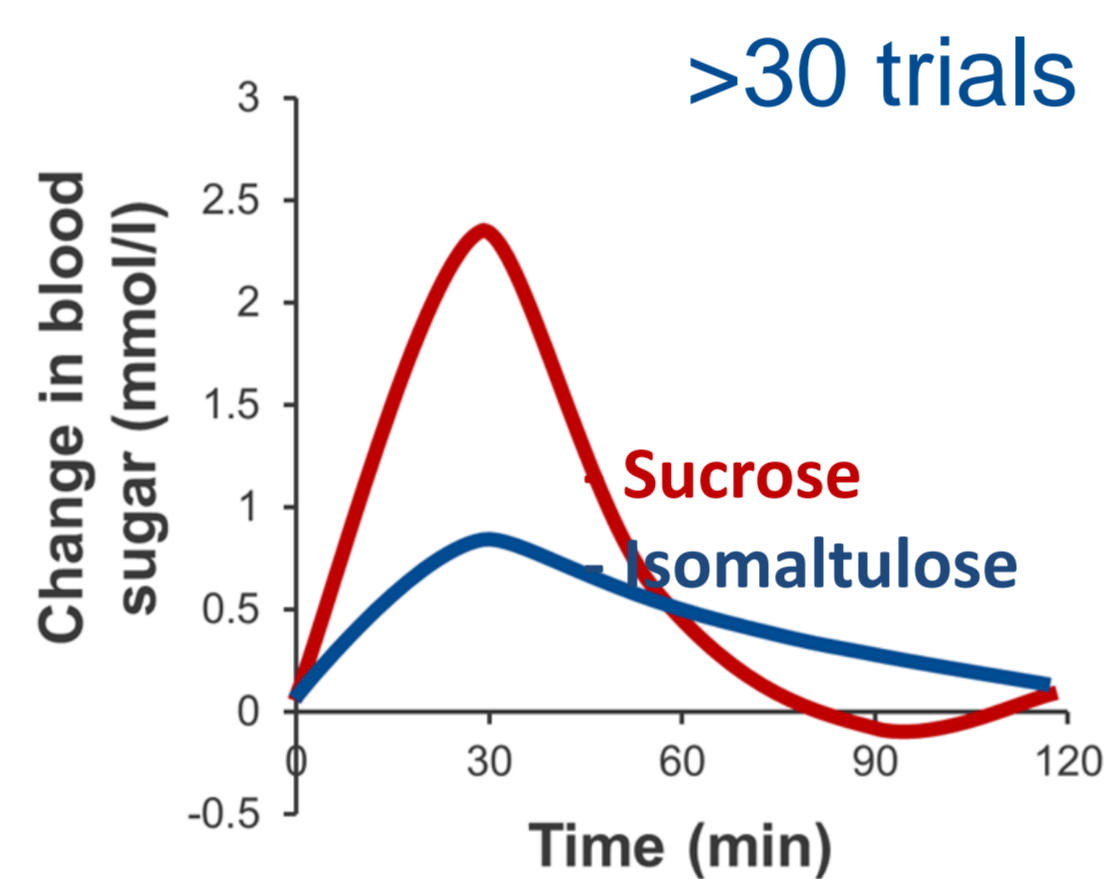
Approved health claim US & EU

**Dental health:
Kind to teeth**



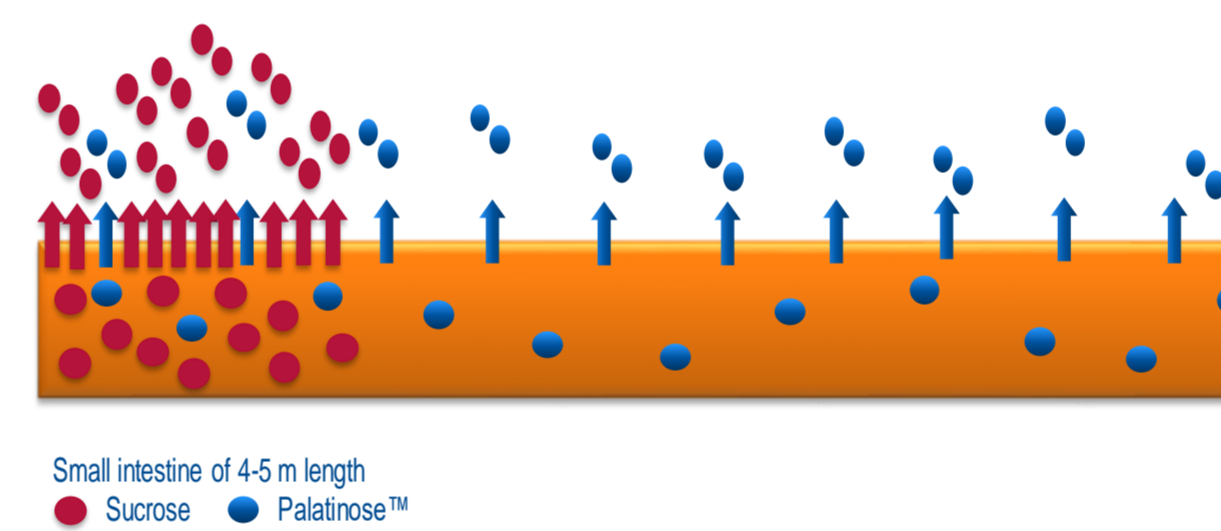
Structure/function claim US, approved health claim EU

Lower blood sugar response



Structure/function claim US

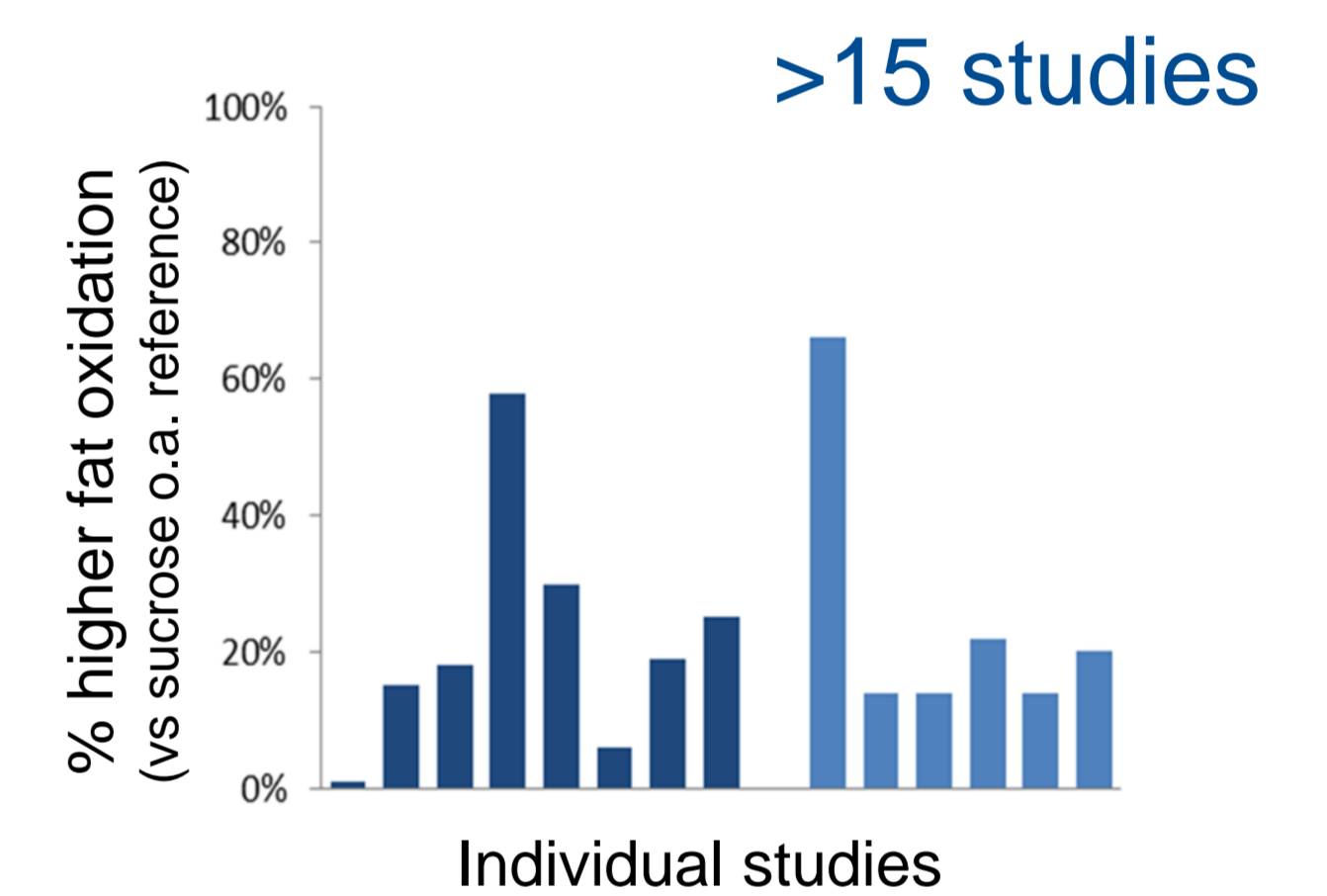
Sustained Energy



provides 4 kcal/g

Structure/function claim US

Higher rate of fat burning



What is Palatinose™?



Sugarbeet



Sugar: disaccharide with **weak** linkage (α-1,2 glycosidic)



Palatinose™: disaccharide with **strong** linkage (α-1,6 glycosidic)



Blood Sugar Management

- Lower blood sugar levels and insulin release
- Improved blood glucose control



Sports & Physical Activity

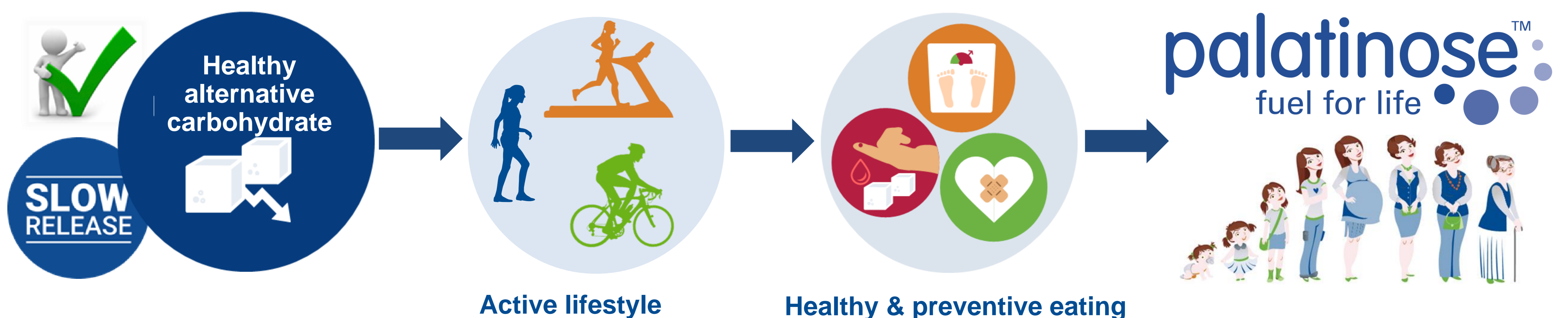
- More efficient use of fuel sources within the body
- Steady and sustained glucose release



Weight Management

- More weight loss in energy-restricted diet
- Less fat storage including adipose and liver fat

What does this mean for the consumer?



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