

Products Selection Grid — Reduced Fat, Fat Free or Low Sugar Bakery Applications

Bakery Category	Application	Product	Recommended Use Level (%)	Bulletin Number	Finished Product Benefits/Attributes
Reduced Fat Cakes and Donuts	Lite Chocolate Cake	Nutricol® GP 6621	0.38	CNF-06	<ul style="list-style-type: none"> ■ Reduced fat content from 14% to 5% ■ Produces cakes with increased rise and uniform air-cell structure ■ Enhanced slicing properties – reduced crumbling ■ Smooth surface appearance
	Reduced Fat Donuts	Viscarin® XP 3399	0.30	CNF-27	<ul style="list-style-type: none"> ■ Reduced fat uptake – 25-35% reduction in uptake ■ Imparts batter viscosity for improved machinability ■ Increased yields ■ Extended shelf-life – reduced staling
Brownies	Reduced Calorie, Fat Free Brownies	Novagel® BK 2132	5.0	CNF-11	<ul style="list-style-type: none"> ■ Fat-free recipe ■ Up to 33% reduction in calories ■ Brownies are soft and moist ■ Clean flavor profile
Coatings, Frostings and Icings	Fat Free Chocolate Frosting	Novagel XP 3260 + Viscarin SD 389	2.00 + 0.15	CNF-15	<ul style="list-style-type: none"> ■ Low shear allows for easy processing ■ No heat preparation ■ Excellent consistency for good spread ability ■ Reduced tackiness and adherence to packaging material ■ Smooth, creamy mouthfeel
	Reduced Fat Frostings	Novagel XP 3260 + Viscarin SD 389	2.00 + 0.15	CNF-15	<ul style="list-style-type: none"> ■ Excellent consistency for good spread ability ■ Reduced tackiness and adherence to packaging material ■ Smooth, creamy mouthfeel
	Reduced Fat and Fat Free Coatings, Cookies and Crackers	Viscarin GP 109F	0.5 - 1.0	CNF-05	<ul style="list-style-type: none"> ■ Excellent spice adhesion ■ Desirable surface sheen ■ Reduces moisture migration for enhanced crispness

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Cookies and Fillings	Reduced Calorie, Marshmallow Fillings	Avicel-plus® LM 310	7.00	CNF-19	<ul style="list-style-type: none"> ■ 27% calorie reduction ■ Heat stable properties make these excellent inclusions for baked goods ■ Uniform air-cell structure, texture and white color ■ Shelf stable 	
		+ Novagel® GP 2180	+ 3.50	CNF-07		
	Low Fat Cheesecake Filling	Novagel® GP 2180	1.75	CNF-09	<ul style="list-style-type: none"> ■ Soft, creamy texture ■ Fillings can be formulated with low or no fat ■ Fillings are bake stable ■ Excellent flavor release 	
		Novagel® XP 3260 + Viscarin SD 389	2.00 + 0.20	CNF-25		
	Reduced Fat and Fat Free Cream Fillings	Reduced Fat: Novagel RCN 15	Avicel-plus® LM 310	2.00	CNF-14	<ul style="list-style-type: none"> ■ Smooth texture and creamy mouth feel ■ Fillings can be produced as cream or aerated consistency ■ Fillings are easily pumped and deposited onto base cakes ■ Reduced fat or fat free fillings can be formulated
			Avicel-plus® LM 310	3.00	CNF-12	
Fat Free: Novagel® GP 2180			1.00			
Reduced Fat Cheese Fillings	Avicel-plus® LM 310	5.88	CNF-08	<ul style="list-style-type: none"> ■ Cheese filling contains only 20% fat, but offers mouthfeel properties which closely mimic full fat fillings ■ Filling can be deposited or extruded 		
Reduced Fat, Reduced Calorie Cookies	Avicel-plus® LM 310	10.28	CNF-12	<ul style="list-style-type: none"> ■ Significant reduction in fat and calorie content ■ Non-sticky cookie dough facilitates efficient processing ■ Reduced baking time of cookie 		