# **Product Feature**

Canadian Harvest<sup>®</sup> HF300-58, VITACEL<sup>®</sup> HF550, or VITACEL<sup>®</sup> HF600





### Zero Net Carbohydrate Bread

16369 US 131 Highway, Schoolcraft, MI 49087 • Phone: (269) 679-2340 • Fax: (2

Fax: (269) 679-2364 • Web: jrsusa.com

# **Ingredient List**

	Dakers /0
Resistant wheat starch (modified wheat starch)	45.00
Vital wheat gluten	35.00
<ul> <li>Canadian Harvest<sup>®</sup> HF300-58, VITACEL<sup>®</sup> HF550, or VITACEL<sup>®</sup> HF600 Oat Fibers<sup>2</sup></li> </ul>	20.00
• Inulin, granular	9.00
Yeast, compressed	6.50
Sweetener, allulose	5.00
• Salt	2.30
<ul> <li>Oil, canola or soy</li> </ul>	2.00
Sweetener, stevia	1.80
<ul> <li>Lecithin, soy or sunflower, liquid</li> </ul>	1.50
<ul> <li>Vinegar, 50 grain</li> </ul>	1.00
<ul> <li>Sodium stearoyl lactylate (SSL)</li> </ul>	0.50
Antistaling enzyme	0.25
Calcium propionate	0.25
Asorbic acid	0.01
• Water	102.00

<b>Nutrition Facts</b>	
Serving size	(50g)
Amount per serving Calories	50
% Dai	ily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 260mg	11%
Total Carbohydrate 18g	7%
Dietary Fiber 16g	57%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 24mg	2%
Iron 1mg	6%
Potassium 8mg	0%

day is used for general nutrition advice

Rakar's %1



**Benefits** 

### **Oat Fiber**

#### Canadian Harvest® HF300-58, VITACEL® HF550, or VITACEL® HF600

- · Contains 0 g of digestible carbohydrate to support zero net carbohydrate content in the final product
- Contains 0 kcal/g to contribute to a significant (50-60%) calorie reduction compared to typical white bread
- Contributes over 4 g of dietary fiber in a serving of bread
- Creates the right combination of fiber texture and particle size to improve texture and mouthfeel of crumb
- Improves crumb resilience and "bite" where crumb resembles the crumb of conventional bread
- Strengthens and supports the structure of loaf, especially during loaf cooling
- Increases dough yield due to ability to bind 1.4-1.6 times its weight of water in dough
- Does not cause gastric distress at high application levels
- Helps reduce the rate of staling by interfering with starch retrogradation

 $^1\text{Baker's}$  100% = resistant starch + oat fiber + vital wheat gluten  $^2\text{Any}$  of these fibers can be used depending on the preference for crumb texture and color

# info@jrsusa.com