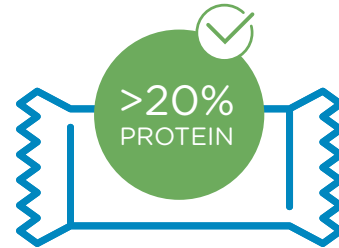


OUR SOLUTION

Collagen protein ingredient for a high (>20%) protein bar with a balanced texture and nice flavor during its shelf life










The issues you might face when developing a high protein bar:

- The bars can be too hard and become even harder during shelf life.
- Some protein sources may lead to bitterness or the flavor disappearing over time.
- Difficult to manufacture efficiently.

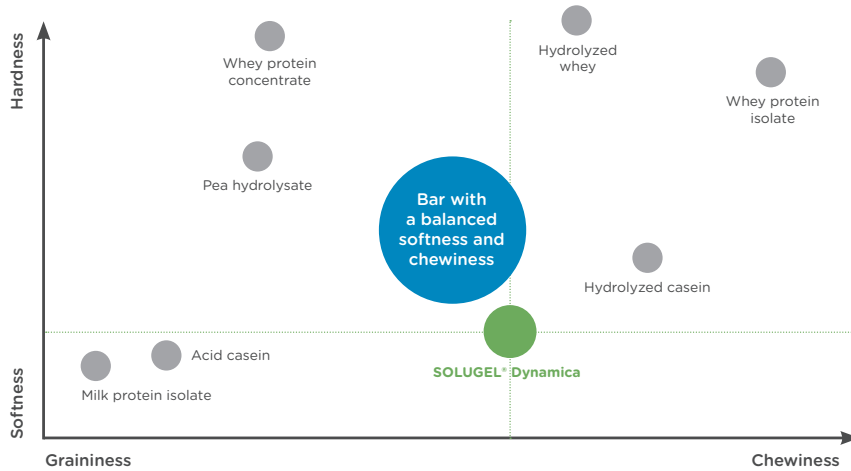
Why choose SOLUGEL[®] Dynamica

Here are a few reasons:

-  **Excellent flavor & taste release**
No aftertaste, bitterness, or graininess.
-  **Soft and consistent texture during shelf life**
Creates an ideal balance between softness, chewiness, and adhesiveness.
-  **Appealing appearance**
Features a good color and a smooth surface.
-  **Easy to manufacture**
Fast dough formation as well as short mixing time.
-  **Enables extended shelf life**
By keeping the bar soft, the good color and flavor is maintained.
-  **Easy to realize a PDCAAS score of 1**
This challenging score can be reached in combination with other proteins.
-  **Collagen peptides**
A high protein content (>91%) means small-sized bars are possible.



SOLUGEL® Dynamica strikes the best texture balance



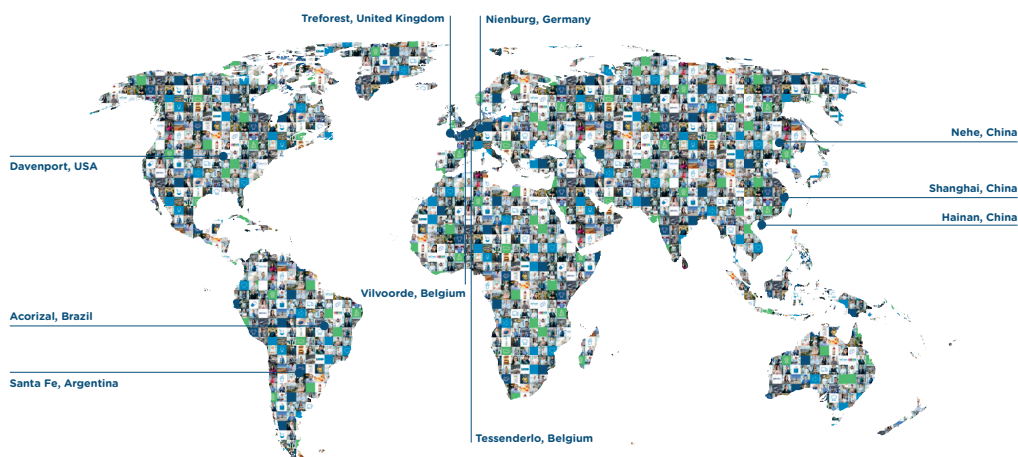
Texture map based on the PB Leiner recipe, containing 25 g protein ingredients per 50 g bar, 10 g of the indicated protein source.

CONCLUSION

Thanks to the production process that is designed to **maximize performance** in protein bars, as well as its strictly controlled parameters and **consistent premium quality**, **SOLUGEL® Dynamica** is specifically suited for **protein bar applications**.



Here for you, around the world - Global gelatin and collagen solutions manufacturer



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Over 100 years of craftsmanship

