SCOULAR®
Food Innovation

Application Solutions

Functional Beverages

Functional Beverages are part of a broader movement towards healthier, functional foods that cater to the wellness requirements and tastes of consumers looking for better-for-you and benefits-plus options. Diet shakes, workout powders, carbonated beverages, smoothies, energy drinks and more are increasingly becoming vehicles for ingredients that are packed with benefits beyond the basics, targeting overall health, nutrition, and satiety.

With solutions for protein fortification, fiber enrichment, sugar reduction, boosted hydration and sensorial experiences, Scoular's suite of innovative offerings and overall breadth of portfolio empowers beverage manufacturers with solutions to address the common needs and unique challenges of the functional beverage market today.

Proteins

Fibers

Sweeteners

Protein Fortification

Protein fortification in functional beverages is a significant trend driven by consumer demand for muscle building & maintenance, satiety, immune function & overall health. Protein powders and shakes as well as protein-infused waters, coffee, tea & juices offer exciting opportunities for innovation.

- Soy Protein Isolate
- Chickpea Protein
- Rice Protein
- Pea Protein

Fiber Enrichment / Prebiotic Benefits

Fiber enrichment in functional beverages is a growing trend, driven by consumer awareness of the importance of dietary fiber for gut health and overall well-being. Added fiber claims in flavored water and juice drinks as well as prebiotic and probiotic beverages are growing areas where manufacturers can look to optimize their formulations.

- Soluble Corn Fiber
- Tapioca Fiber
- FOS

Sugar Reduction

Sugar reduction is a major focus in the functional beverage market, with alternative sweeteners and other ingredients being used to help meet demand for healthier options amid growing health concerns related to excessive sugar intake. Energy drinks and carbonated beverages are two key applications for leveraging innovative ingredients to find the right balance of sweetness, flavor, and health.

- Allulose
- Soluble Corn Fiber
- Tapioca Fiber
- FOS

Sensory Enhancement

Sensory enhancement in functional beverages focuses on creating a delightful and enjoyable drinking experience that goes beyond basic taste and flavor. By focusing on other aspects of sensory experience, like mouthfeel and visual appearance, manufacturers can create products that are not only healthy and beneficial but also truly enjoyable to consume.

- Allulose
- Soluble Corn Fiber
- Tapioca Fiber
- FOS

Sustainability Spotlight

In addition to wanting products that are tasty and beneficial to their well-being, consumers are also looking for products that are good for the planet. People are interested in where ingredients come from and how they're made. At Scoular, we partner with suppliers dedicated to environmental responsibility with many partaking in non-GMO production and sustainable practices.

INGREDIENTS: FEATURES & BENEFITS

Soy Protein Isolate

Application	Features	Benefits
Diet & Nutrition Powders	Customized Solutions	Protein Fortification
Diet & Nutrition Shakes	90% Protein	
Plant-Based Milks	High Solubility	
Smoothies	Non-GMO	
RTD Coffee & Tea	Cost-Effective	

Pea Protein

Application	Features	Benefits
Diet & Nutrition Powders	80-86% Protein Options	Protein Fortification
Diet & Nutrition Shakes	Emulsifying	Allergen-Friendly
Plant-Based Milks	Non-GMO & Organic	
Smoothies	Range of Options	

Chickpea Protein

Application	Features	Benefits
Diet & Nutrition Powders	80% Protein	Protein Fortification
Diet & Nutrition Shakes	Non-GMO	Allergen-Friendly
Plant-Based Milks	Neutral Flavor & Light in Color	
Smoothies		

Rice Protein

Application	Features	Benefits
Diet & Nutrition Powders	80% Protein	Protein Fortification
Diet & Nutrition Shakes	Non-GMO & Organic	Allergen-Friendly
Plant-Based Milks		
Smoothies		

Allulose

Application	Features	Benefits
Diet & Nutrition Powders	Low Calorie Sweetener	Sugar Reduction
Diet & Nutrition Shakes	70% as Sweet as Sucrose	Calorie Reduction
Energy Drinks	Functionality & Flavor Similar to Sucrose	Bitter Masking
Sports Drinks	High Solubility	
Fruit & Vegetable Juice	Non-GMO	
Carbonated Beverages	Texturizing	
Drinking Yogurt	Does Not Count Towards Added Sugars	

INGREDIENTS: FEATURES & BENEFITS

Soluble Corn Fiber

Application	Features	Benefits
Diet & Nutrition Powders	Prebiotic Fiber (70% & 90% Options)	Fiber Enrichment
Diet & Nutrition Shakes	10% as Sweet as Sucrose	Sugar Reduction
RTD Coffee & Tea	High Solubility	Calorie Reduction
Flavored Water	Texturizing	Bitter Masking
Smoothies	Non-GMO	
Fruit & Vegetable Juice		
Carbonated Beverages		
Prebiotic & Probiotic Drinks		
Energy Gels		

Tapioca Fiber, FOS

Application	Features	Benefits
Diet & Nutrition Powders	Prebiotic Fiber (90% Fiber)	Fiber Enrichment
Diet & Nutrition Shakes	High Solubility	Sugar Reduction
RTD Coffee & Tea	Texturizing	Calorie Reduction
Flavored Water	Non-GMO	Bitter Masking
Smoothies		
Fruit & Vegetable Juice		
Carbonated Beverages		
Prebiotic & Probiotic Drinks		
Energy Gels		

Whatever your application, our research and development team is ready to help you create or reformulate beverage recipes and achieve your goals.

Let's work together! To learn more or to request a sample, contact the Scoular Food Innovation team.

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