SCOULAR®
Food Innovation



Application Solutions

Snacks

In today's dynamic snacking landscape, Scoular stands as a beacon of innovation and quality, empowering manufacturers to navigate the challenges of diversification and rising costs with confidence. By partnering with Scoular, you gain access to a comprehensive suite of high-quality ingredients tailored to meet various dietary needs.

Our plant-based proteins cater to vegan and vegetarian consumers, while functional benefits like added fiber and protein provide a nutritional edge. Scoular's commitment to health and wellness and experiential consumption helps your products not only meet but exceed market trends, all while maintaining impeccable quality. Together, we can create better-for-you snack products that resonate with health-conscious consumers and stand out in a competitive market.

Proteins | **Sweeteners** | **Fibers** | **Starches** | **Fats & Oils**

Protein Fortification

Protein fortification is a significant and expanding trend within the broader snacks category, driven by consumers actively seeking healthier and more satisfying options for their in-between-meal consumption. This fortification aims to enhance the nutritional profile of snacks, offering benefits like increased satiety and a perception of greater health.

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

Fiber Enrichment / Prebiotic Benefits

Driven by heightened consumer awareness of dietary fiber's crucial role in gut health and overall well-being, manufacturers are actively incorporating fiber into diverse snack applications. This includes formats such as bars, baked goods, and even some confectionery items.

- FOS
- Soluble Corn Fiber
- Tapioca Fiber
- Polydextrose

Sugar Reduction

Reflecting a consumer desire for snacks that not only satisfy sweet cravings but also offer tangible nutritional advantages, the sugar reduction trend is reshaping the category. Manufacturers are reformulating products and introducing alternative sweeteners and fibers to offer better-for-you options and attract health-conscious consumers.

- Allulose
- Brown Rice Syrup
- FOS
- Polydextrose
- Soluble Corn Fiber
- Tapioca Fiber

Sensory Experience

The sensory experience in better-for-you snacks centers on healthier options that don't compromise on the enjoyable aspects of eating. By focusing on ingredients that maintain desired taste, texture, and mouthfeel, manufacturers can create snack foods that ensure consumers don't feel they are sacrificing indulgence for health benefits.

- Allulose
- Brown Rice Syrup
- FOS
- Polydextrose
- Tapioca Fiber
- Pea Starch

Lifestyle- & Allergen-Friendly Alternatives

Like many other applications, the snacks industry is witnessing a growing trend toward allergen-friendly and free-from products, as well as those derived from the earth suited for vegan and plant-based diets.

- Pea Protein
- Chickpea Protein
- Rice Protein
- Sunflower Lecithin
- Tapioca Fiber
- Soluble Corn Fiber
- Pea Fiber
- FOS
- Polydextrose
- Brown Rice Syrup
- Pea Starch

Manufacturing & Processing Enhancement

Manufacturers are innovating with ingredients, using those that bring specialized functionality that assist processing methods, or enhance manufacturing such as aiding in expansion for extruded snacks and improving dough handling and preventing clumping in pretzels and crackers.

- Potato Starch
- Pea Starch
- Pea Fiber
- Allulose
- Soy Lecithin
- Sunflower Lecithin

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
Snack/Granola Bars	Customized Solutions	Protein Enrichment
Extruded Snacks	90% Protein	Complete Protein
Crackers	High Solubility	High PDCAAS
	Non-GMO	
	Neutral Taste & Light in Color	

Pea Protein

Application	Features	Benefits
Snack/Granola Bars	80-86% Protein Options	Protein Enrichment
Extruded Snacks	Non-GMO & Organic	Allergen-Friendly
Crackers		

Chickpea Protein

Application	Features	Benefits
Snack/Granola Bars	80% Protein	Protein Enrichment
Extruded Snacks	Non-GMO	Allergen-Friendly
Crackers	Neutral Taste & Light in Color	

Rice Protein

Application	Features	Benefits
Snack/Granola Bars	80% Protein	Protein Enrichment
Extruded Snacks	Non-GMO & Organic	Allergen-Friendly
Crackers		

Pea Starch

Application	Features	Benefits
Extruded Snacks	Thickening	Allergen-Friendly
Crackers	Low Gelatinization Temperature	Aids in Expansion
	High Gel Strength	Supports Gluten-Free Formulation
	Non-GMO & Organic	

Soluble Corn Fiber, Tapioca Fiber, FOS, Polydextrose

Application	Features	Benefits
Snack/Granola Bars	Prebiotic Fiber	Fiber Enrichment
Extruded Snacks	Texturizing	Calorie Reduction
Crackers	High Solubility	Sugar Reduction
	Non-GMO	Allergen-Friendly
		Net Carb Reduction

INGREDIENTS: FEATURES & BENEFITS

Pea Fiber

Application	Features	Benefits
Crackers Extruded Snacks	70% Fiber Content Binding Non-GMO & Organic	Fiber Enrichment Allergen-Friendly Bulking Supports Gluten-Free Formulation Calorie Reduction Net Carb Reduction

Allulose

Application	Features	Benefits
Snack/Granola Bars	Low Calorie Sweetener 70% as Sweet as Sucrose Functionality & Flavor Similar to Sucrose High Solubility Non-GMO Does Not Count Towards Added Sugars	Sugar Reduction Calorie Reduction Shelf Life Extension Net Carb Reduction

Brown Rice Syrup

Application	Features	Benefits
Snack/Granola Bars	Alternative to Corn Syrup & HFCS Available 42 DE or 60 DE Organic Available	Adds Sweetness Allergen-Friendly

Lecithin

Application	Features	Benefits
Snack/Granola Bars Extruded Snacks Pretzels Crackers	Emulsifier Release Agent Sunflower and Soy Version available Non-GMO	Allergen-Friendly Reduces Stickiness Improves Dough Handling and Machining Properties Prevents Clumping

Mixed Tocopherols

Application	Features	Benefits
Potato Chips Snack/Granola Bars Crackers Extruded Snacks	Natural Source Range of Concentrations Available Non-GMO	Antioxidant Shelf Life Extension

Whatever your application, our research and development team is ready to help you create or reformulate snack 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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