



BARRA DE MOCA ALTA EN PROTEÍNA

Barra de moca alta en proteínas con sabores BarPro® 296, Barpro® 585 y Glanbia

BENEFICIOS

- · 15 gramos de proteína de alta calidad por barra
- · 13 gramos de fibra
- · Sólo 2 gramos de azúcar
- Muestra una barra de masa rica en proteínas y fibra que mantiene su suavidad durante toda su vida útil.

DECLARACIÓN DE INGREDIENTES

Mezcla de proteínas (BarPro® 296 (aislado de proteína de suero parcialmente hidrolizado, aislado de proteína de leche), BarPro® 585 (aislado de proteína de leche), fibra de maíz soluble, fibra de raíz de achicoria, glicerina vegetal, trozos con sabor a chocolate amargo (licor de chocolate, aislado de proteína de leche, eritritol, manteca de cacao, dextrosa, vainilla en polvo, lecitina de girasol), mantequilla de almendras, aceite de canola, eritritol, extracto de café alcalizado, aromas naturales, espresso en polvo, sal, lecitina de girasol, sucralosa

INFORMACIÓN SOBRE ALÉRGENOS: contiene leche, ingredientes de frutos secos y/o nueces.

Tabla Nutricional

(40g)

10% 0%

2%

Tamaño de la porción

Vitamina D 0mcg Calcio 159mg

Hierro 0mg

Potasio 107mg

Contenido por envase CALORIAS	190
% del Valor D	Diario*
Grasas Totales 6g	8%
Grasas saturadas 1.5g	8%
Grasas trans 0g	
Colesterol 5mg	2%
Sodio 170mg	7%
Total de Carbohidratos 26g	9%
Fibra dietética 13g	46%
Azúcares Totales 2g	0g
Incluye 0g de azúcares añadidas	
Proteína 15g	

*El % del Valor Diario se refiere a cuanto un nutriente en una porción de alimento contribuye a una dieta diaria de 2000 calorias al día usado en avisos nutricionales generales.

www.glanbianutritionals.com

Este prototipo ha sido procesado en una instalación que contiene alergenos como leche, nuevos, soya, trigo, frutos secos y pescado. La información contenida en este documento esta destinada unicamente a la información del destinatario y no ha sido verificada de forma independiente. Si bien Glahner. Si bien Glah



Cold Form & Baked Bars

We've worked to overcome some of the biggest ingredient challenges, so you don't have to.

Our solutions have been optimized to improve the functionality of nutrients in your bar products through NutraShield $^{\text{TM}}$ Microencapsulation, GranulPlex $^{\text{TM}}$ Granulation and UniTrit $^{\text{TM}}$ Trituration technologies.



NutraShield™ Microencapsulated Nutrients

NutraShield Microencapsulations involve putting a protective coating around the outside of a nutrient particle. A number of different coatings can be used, from paraffin wax to maltodextrin to ethylcellulose, depending on the need and application.

This coating helps protect the nutrient from heat, acidity, moisture, oxygen, and reaction with other ingredients, increasing the stability of both the nutrient and the product. These optimized nutrients provide benefits in many application areas including bars.

Acids	SAP#		Cold	Form	Baked
CITRIC ACID 85% PALM 50LB	1107456			•	•
Amino Acids	SAP#		Cold	Form	Baked
L-CYSTINE 70% 44LB	1107378			•	
Botanicals		SAP#	Col	d Form	Baked
ORGANIC ASHWAGANDHA FLAVOR ENCAPSULATED 22LB		1143100		•	•

Minerals	SAP#	Cold Form	Baked
D-CALCIUM PANTOTHENATE 85% W/EC 25LB	1114977		•
FERROUS FUMARATE 60% 44LB	1107324	•	•
FERROUS FUMERATE 85% EC 50LB	1107540		•
FERROUS LACTATE 35% 40LB	1107397	•	•
MAGNESIUM OXIDE 40% ENCAPSULATED 22LB	1107354	•	•
MAGNESIUM OXIDE 60% 22LB	1107330	•	
ZINC OXIDE 50% ENCAPSULATED 22LB	1107314	•	

Oils	SAP#	Cold Form	Baked
MEDIUM CHAIN TRIGLYCERIDES 50% SD 25LB	1107371	•	•

	Vitamins	SAP#	Cold Form	Baked
	ASCORBIC ACID 50% 40LB	1107320	•	
	ASCORBIC ACID 85% EC 44LB	1107500		•
	B1 THIAMIN MONONITRATE 33.3% ENCAP 22LB	1107317	•	
	BETA CAROTENE 1% CWD SD 25LB	1107518	•	•
	BETA CAROTENE 15% CWD BETA CLEARER 25LB	1107499	•	•
	BETA CAROTENE 5% LD 40LB	1107395	•	
	CLEAR NAT E D-A TOCO ACET 15% SD 50LB	1107420	•	
NF	D-ALPHA TOCOPHERYL ACETATE SD SUNFLOWER 700IU SI02 FREE	F080841 (NAV)	•	
	E ACETATE 50% C.W.D. 22LB	1107331	•	•
	FOLIC ACID 25% ENCAPSULATED 22LB	1107333	•	•
	FOLIC ACID 25% 22LB	1107516	•	
	FOLIC ACID 85% EC PC 35 22LB	1107465		•
NF	FOLIC ACID 85% EC SIO2 FREE 22LB	1116916		•
	NIACINAMIDE 33.3% 22LB	1107318	•	
	RIBOFLAVIN 33.33% WITH PALM OIL 22LB	1107403	•	
NF	VITAMIN A PALMITATE 250 IU/G 25LB NF	1107541	•	•
	VITAMIN K1 5% SD GNWH 25LB	1109226	•	•
	Others	SAP#	Cold Form	Baked
	CHOLINE BITARTRATE 85% EC 22LB	1107454		
NE	CHOLINE BITARTRATE 85% EC SIO2 FREE 22LB	1117322		
	ENCAPSULATED VINEGAR POWDER 33LB	1107491		
	NUTRISHIELD NATURAL CAFFEINE 25LB	1143487		
	NUTRISHIELD CAFFEINE 85% EC NON GMO 25LB	1117457		
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UniTrit™ Triturated Nutrients

Our UniTrit Triturations allow for the addition of tiny amounts of a nutrient to a product while still ensuring homogeneous delivery. Sometimes, the amount of a vitamin or mineral you need to add to a product is so minuscule that it's virtually impossible to blend it evenly into a batch. This situation occurs for nutrients with very low daily values.

To solve this problem, Glanbia standardizes the nutrient onto a carrier, such as dicalcium phosphate, maltodextrin, or microcrystalline cellulose, to increase the total number of particles. This way, there's enough powder to ensure uniform blending into the batch. UniTrit Triturations can be customized to any level of active-to-carrier ratio or percentage, depending on what works best for your batch size and process. A wide range of carriers are available to ensure that your solubility needs and label requirements are met.

Minerals	SAP#	Cold Form	Baked
CHROMIUM CHLORIDE 1% CR ON DCP 44.1LB	1107337	•	•
CHROMIUM POLYNICOTINATE 0.5% CR 25LB	1107497	•	•
POTASSIUM IODIDE (1% KI) 22LB	1107332	•	•
POTASSIUM IODIDE 1% IODIDE MALTO IP 44LB	1116804	•	•
POTASSIUM IODIDE 5% ON DCP 22.05LB	1107360	•	•
SODIUM MOLYBDATE 1% MO ON DCP 50.05LB	1107312	•	•
SODIUM SELENATE 1% ON DCP 44.1LB	1107338	•	•
SODIUM SELENITE 1%Se A 50LB	1107313	•	•

	Vitamins	SAP#	Cold Form	Baked
	1% PYTONADIONE K1 SD 55LB	1107355	•	•
	A PALMITATE 250IU/GR	1107862	•	•
	B12 1% ON MANNITOL44LB	1107343	•	•
	B12 CYAN 1.0% ON DCP 22.05LB	1107323	•	•
	B12 METHYLCOBALAMIN 5% ON MANN 55LB	1107526	•	•
NF	BETA CAROTENE 15% CWD SIO2 FREE 22LB NF	1116806	•	•
	BIOTIN 1.0% ON DCP 44.1LB	1107322	•	•
	BIOTIN 1.10% TRIT. ON DCP 110.25LB	1107348	•	•
	D3 100 000 IU 55LB	1107944	•	•
	FOLIC ACID 10% ON MALTODEXTRIN 40LB	1107347	•	•
	FOLIC ACID 10% TRITURATION ON DCP 44.1LB	1107311	•	•
	NIACINAMIDE ASC25:75 44LB	1107418	•	•
	NIACINAMIDE ASCORBATE FCC POWDER 40LB	1107335	•	
NF	VIT A ACETATE 325 IU/G SD EU/BADATZ LB	1143446	•	•
	VIT B12 0.1% ON MALTODEXTRIN 25LB	1104919 1114978	•	•
	VIT. B-12 TRIT MALT. 55LB	1107359	•	•
	VITAMIN A ACETATE 325 22LB	1115020	•	•
NF	VITAMIN D3 100,000 IU/G 22LB 223	1111676	•	•
NF	VITAMIN D3 1,000,000 IU/G – BHT AND SIO2 FREE 25LB	F080852 (NAV)	•	•
	VITAMIN E ACETATE 50% SD (NO FLOWAGENT) 22LB	1114979	•	•
NF	VITAMIN K1 1% SD SIO2 FREE 22LB	1115022	•	•
NF	VITAMIN K1 5% SD 25LB NF	1115021	•	•







BarPro® 296

1068716

BarPro[®] 296 is a dairy protein with unique properties that include improved texture, shelf life and mouthfeel in bars with high fiber content. BarPro[®] 296 can be used as the sole protein in making nutrition bars. NOTE: All product data is preliminary and subject to change.

Halal Kosher SQF No Added rBST SEDEX

PRODUCT CHARACTERISTICS

- Improved texture and mouthfeel in high protein and high fiber bars
- · Works well in conjunction with soluble corn fiber systems
- Clean flavor

PRODUCT APPLICATIONS

- High protein bars
- Snacks

PACKAGING

- Multi-wall, Kraft paper sacks, having inner food grade polyethylene liner
- Net weight 20 kg (44.092 lb)

STORAGE AND HANDLING

Store in a cool, dry, clean environment below 26°C (80°F) and at relative humidity below 65%

Keep away from strong odors and other contaminants

Use stocks in rotation for up to two years

SUGGESTED LABELING

Partially Hydrolyzed Whey Protein Isolate, Milk Protein Isolate

Allergen information: contains milk ingredients

BarPro® 296
Technical Overview – 04/2022-1

Information in this bulletin is believed to be accurate and is offered in good faith for the benefit of the customer. However, we cannot assume any guarantee against patent infringement, liabilities or risks involved from the use of these products, formulas and information. The information and / or opinions contained in this document may be changed at any time without notice.

For further information please contact Glanbia Nutritionals: Tel: 844 303 7304 www.glanbianutritionals.com



NUTRITIONAL INFORMATION / 100G

Calories	360.31 kcal
Total Fat	0.52 g
Saturated Fat	0.34 g
Polyunsaturated Fat	0.02 g
Monounsaturated Fat	0.19 g
Trans Fatty Acid	0.03 g
Cholesterol	19.77 mg
Total Carbohydrate	0.33 g
Dietary Fiber	-
Sugars	0.33 g
Added Sugars	-
Protein, as is	89.04 g
Vitamin D	< 0.5 mcg
Calcium	313.25 mg
Sodium	64.44 mg
Potassium	374.03 mg
Magnesium	57.98 mg
Iron	0.7 mg
Phosphorus	446.63 mg

TYPICAL ANALYSIS AND LIMITS

CHEMICAL ANALYSIS	LIMITS
FAT	< 1.5%
PROTEIN*, AS IS	> 87.5%
PROTEIN* IN DRY MATTER	> 90%
ASH	< 4.5%
MOISTURE	< 8.5%

^{*}N=6.38

MICROBIOLOGICAL ANALYSIS	LIMITS
SPC	≤ 10,000 cfu/g
COLIFORM	< 10 cfu/g
YEAST & MOULD	< 50 cfu/g
COAG POS STAPH	< 10 cfu/g
SALMONELLA	Negative/375 g

TYPICAL PHYSICAL PROPERTIES

Color	White to off-white
Flavor	Clean, dairy
pH (10% at 20°C)	> 4.5

TYPICAL AMINO ACID PROFILE

AMINO ACID	G / 100G POWDER	AMINO ACID	G / 100G POWDER
Aspartic Acid	9.27	Tyrosine	3.49
Threonine	5.50	Phenylalanine	3.36
Serine	4.55	Histidine	1.93
Glutamic Acid	17.97	Lysine	8.46
Glycine	1.46	Arginine	2.41
Alanine	3.85	Proline	6.85
Valine	5.85	Cystine	1.59
Isoleucine	5.49	Methionine	2.24
Leucine	9.20	Tryptophan	1.62



BarPro® 585

1051760

BarPro® 585 is a milk protein isolate ideal for nutrition bar formulations.

Halal Kosher SQF No Added rBST SEDEX

PRODUCT CHARACTERISTICS

· High nutritional value

PRODUCT APPLICATIONS

- Nutrition bars
- Confectionary
- · Baked goods

PACKAGING

- Multi-wall, Kraft paper sacks, having inner food grade polyethylene liner
- Net weight 20 kg (44.092 lb)

STORAGE AND HANDLING

Store in a cool, dry, clean environment below 26°C (80°F) and at relative humidity below 65%

Keep away from strong odors and other contaminants

Use stocks in rotation for up to two years

SUGGESTED LABELING

Milk Protein Isolate

Allergen information: contains dairy ingredients

BarPro® 585 Technical Overview – 12/2021



NUTRITIONAL INFORMATION / 100G

Calories	350 kcal	
Total Fat	0.54 g	
Saturated Fat	0.34 g	
Polyunsaturated Fat	0.04 g	
Monounsaturated Fat	0.11 g	
Trans Fatty Acid	0.02 g	
Cholesterol	0.56 mg	
Total Carbohydrate	4.80 g	
Dietary Fiber	-	
Sugars	4.80 g	
Added Sugars	0 g	
Protein, as is	81 g	
Vitamin D	<0.5 mcg	
Calcium	2,073 mg	
Sodium	90 mg	
Potassium	318 mg	
Magnesium	m 95 mg	
Iron	0.3 mg	
Phosphorus	1,320 mg	

TYPICAL ANALYSIS AND LIMITS

CHEMICAL ANALYSIS	LIMITS
FAT	< 3.0%
PROTEIN*	≥ 80.0%
PROTEIN *IN DRY MATTER	≥ 86.0%
ASH	< 7.0%
MOISTURE	< 6.0%

^{*}Nitrogen Factor = 6.38

MICROBIOLOGICAL ANALYSIS	LIMITS
SPC	< 30,000 cfu/g
COLIFORM	< 10 cfu/g
YEAST & MOULD	< 50 cfu/g
COAG POS STAPH	< 10 cfu/g
LISTERIA	Negative/50 g
SALMONELLA	Negative/375 g

TYPICAL PHYSICAL PROPERTIES

Color	White to light cream
Flavor	Clean, dairy
pH (10% at 20°C)	6.5 - 7.0

TYPICAL AMINO ACID PROFILE

AMINO ACID	G / 100G POWDER	AMINO ACID	G / 100G POWDER
Aspartic Acid	6.5	Tyrosine	4.4
Threonine	3.7	Phenylalanine	4.1
Serine	4.6	Histidine	2.2
Glutamic Acid	17.5	Lysine	6.9
Glycine	1.6	Arginine	3.0
Alanine	2.7	Proline	8.2
Valine	5.4	Cystine	0.7
Isoleucine	4.4	Methionine	2.4
Leucine	8.3	Tryptophan	1.0



Your Expert Partner for Bar Development

With our extensive market understanding, broad ingredient portfolio, formulation expertise and technical support, as well as in-depth understanding of bar manufacturing, we have everything to make you more successful.



Your Path to Market

Get your next successful high quality bar to market faster.

From ideation to scale up, Glanbia Nutritionals knows the complexity of protein bar development and has the experience, expertise, tools and portfolio to help get your product to market more quickly and cost effectively. Once your bar is on the market, you'll receive exceptional customer service, on-time ingredient delivery, and consistency in ingredient functionality time and time again.

IDEATE

Insight

We know how to make great bars. We can help you make the right decisions, allowing you to go to market with confidence.

Bar Library

With numerous functional prototypes, our bar library is the starting point for discussions about solutions that meet your requirements.

Custom Concept Development

Whether it's high protein, long shelf life, reduced hardening, texture, nutrition, cost, or flavor, we've seen your challenge and are ready to solve it together.

DEVELOP

Formulation Expertise

With extensive knowledge of protein chemistry, we know how to optimize formulations with a variety of ingredients, without sacrificing taste, texture, or consumer experience.

Bar Scientist Team

Our experts have seen it all and are eager to share their knowledge to help find the best solution for you.

Co-innovation & Development

Worldwide, we have the people, labs, and pilot facilities to formulate in days rather than months.

Broad Portfolio

First to market with protein solutions to improve texture, extend shelf life and reduce sugar, we now offer an expanding portfolio of protein, bioactive, seed, grain, flavor and premix ingredient solutions. If we don't have a protein that works for you, we'll make you one.

TEST & **VALIDATE**

Shelf Life Testing

We offer accelerated and real time testing.

Nutritionals

Our Genesis software can deliver a preliminary Nutrition Facts panel based on the project formulation to align with your project goals.

Texture

We can measure bar texture with our TA.XT Plus texture analyzer.

Sensory

Through our long-standing relationships, we can connect you with leading sensory research labs in the United States.

SCALE UP

Co-Packers

We have deep relationships with all major co-packers, understand each of their strengths, and therefore can identify the right co-packer for your project.

On-Site Assistance

We'll join you at the plant for scale-up to ensure what works in the pilot facility translates perfectly to the processing facility.

NUTRITION

We'll meet your specific nutritional requirements with an optimal set of ingredients including those from our broad portfolio of proteins, seeds, grains, bioactives, custom nutrient premix and flavors.

We'll Differentiate

We'll help you satisfy consumers by

ensuring all ingredient systems deliver

the specific flavor and taste attributes

Your Bar

 \Leftrightarrow

TASTE

you desire.



APPEARANCE

We'll meet your specific requirements for color, texture, piece identify, layers, coatings, shelf life over time, and more.



TEXTURES

Our range of functional protein solutions deliver nutrition and ideal texture, leading to a healthier, better tasting and more enjoyable eating experience for the consumer. We can also optimize texture with our broader range of ingredient solutions, from super finely milled seeds to premixes.





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See what's possible. Just add Glanbia.