



# Iced Coffee

In this ICED COFFEE LATTE, 50% of the added sugar (4g/100g in end product) was replaced by the steviol glycoside Reb A 80. OHLY® SAV-R-SWEET was then used to reduce the artificial and bitter off-notes associated with Reb A 80 and to provide balance and roundness.

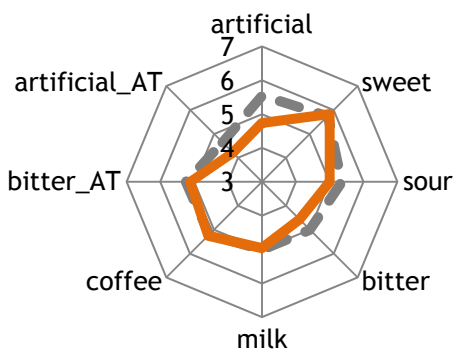
Ingredients	Control, (%)	plus SAV-R-SWEET, (%)	Preparation
Sugar	73,73	73,73	Combine 0,5g SAV-R-SWEET with 4,5g maltodextrin and mix well. Then mix together all dry ingredients. Add 5,7g of dry mix to 100mL cold milk (1,5% fat) and stir until all ingredients are well dissolved.
Instant coffee, ground	23,97	23,97	
Salt	1,47	1,47	
Maltodextrin	0,55	-	
SAV-R-SWEET/maltodextrin mix*	-	0,55	
Stevia (Reb A 80)	0,28	0,28	
TOTAL	100,00	100,00	

\*concentration of SAV-R-SWEET is 10% (w/w)

Additional ingredients: milk, 1,5% fat

Concentration (w/w) of SAV-R-SWEET in end product: 0,003%.

— Control, no YE  
— SAV-R-SWEET @ 0,003%



## OHLY® SAV-R-SWEET

- Masks metallic and bitter off-notes
- 100% water soluble and transparent
- Ideal for beverages - neutral taste, not yeasty
- Natural & clean label - EU and US natural flavouring

- Recipe 2017/HH 018/00
- Attention: may contain food allergens!