

GI-reducing formula achieves 'record low' levels in white bread

By Gary Scattergood+, 21-Dec-2016

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Holista CollTech says recent tests have shown its GI-reducing Panatura GI formula has recorded even lower results in 'clean label' white bread.

The University of Sydney has successfully tested four additional formulae of its proprietary GI reducer, with two providing lower readings than its original formula, which the company says previously scored the world's lowest GI score of 53.

Panatura GI, which was developed by Holista in partnership with Veripan of Switzerland, is a breakthrough natural formula which, when added to white flour, dramatically reduces blood sugar levels without changing the taste or texture of the final product.

Clinical Trials by the University of Sydney, which has determined the GI values of more than 2500 foods to date, showed that white bread made with four different blends of the formula scored readings of 49, 51 and 54 (twice).

High GI foods are rapidly and easily converted into sugar, causing spikes in blood sugar levels that can lead to heart disease, diabetes, and obesity over time.

Dr Rajen Manicka, chairman and CEO of Holista, said: *"The University of Sydney's findings once again validate Holista's track record of producing low GI formulations that can be used to make much healthier foods. Our low GI formula has already generated strong interest across the Asia Pacific region, and we are ready to go to market with the new GI reducer blends."*

Noodle research

It is now working with four of Asia Pacific's top flour and bread manufacturers to produce healthier baked products using Holista's GI reducer.

It also recently worked with partner Wing's, a north American noodle manufacturer, to develop the world's first low GI noodles.

Meiert Grootes, chairman and CEO of Veripan AG, said the recent trials gave the firm added confidence to bring the product to market *"at a very competitive price"*.

"We are in talks to distribute the GI reducer to selected global bread manufacturers, and consumers can look forward to seeing the first low GI bread on the shelves by 2017," he said.

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