

Reduced-Sugar Glazed Honeybun*

A Sweet Option

Taste is still king, especially in indulgent categories, but consumers actively look to balance the taste and comfort of classic foods with the healthfulness they desire. Sugar provides many functional benefits to sweet baked goods, presenting challenges for formulators who need to appeal to changing consumer interests.



- Sugar assists in texture creation, as well as color development
- Finished baked product volume, shape, and bulk are affected by sugar reduction
- Sugar helps maintain shelf-life stability and helps lower water activity



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40% of consumers are looking at “Added Sugars” and “Total Sugars” on the nutrition facts panel¹:

- Sugar-free pastry with reduced-sugar glaze
- Good source of fiber: 3g/serving
- STA-LITE® 370 Polydextrose syrup functions as a liquid honey replacement
- STAR-DRI® 100 Maltodextrin provides bulk and gloss in the glaze

Nutrition Facts

Serving size	1 honeybun (50g)
Amount per serving	
Calories	190
	% Daily Value*
Total Fat 9g	12%
Saturated Fat 2g	10%
Trans Fat 1g	
Cholesterol 5mg	2%
Sodium 150mg	7%
Total Carbohydrate 24g	9%
Dietary Fiber 3g	11%
Total Sugars 4g	
Includes 3g Added Sugars	6%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1mg	6%
Potassium 35mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

INGREDIENTS: ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (CANOLA OIL, INTERESTERIFIED SOYBEAN OIL, PALM KERNEL OIL), SKIM MILK, SUGAR, WATER, POLYDEXTROSE, MALTODEXTRIN, YEAST, CONTAINS 2% OR LESS OF: CHICKPEA FLOUR, SALT, EGG YOLK, MONO & DIGLYCERIDES, CORN STARCH, SODIUM STEAROYL LACTYLATE, AGAR, CALCIUM PROPIONATE (PRESERVATIVE), ARTIFICIAL FLAVOR, SUCRALOSE.

CONTAINS: MILK, EGG, WHEAT.

Our Solutions



SOURCES: 1) Tate & Lyle US Ingredient Tracker Research, January 2020. *FDA Compliance Policy Guide Sec 505.350 Honey Bread, Honey Buns. Use of the word “honey” in the name of non-standardized bread, buns, or other bakery products is permitted. Enough honey must be used to give the product a characteristic honey flavor. If less is used “honey” should not be featured in the labeling. Honey must be listed in its order of predominance in the ingredient statement.

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Whatever challenges you’re facing, wherever you are in the world, we can help you craft innovative solutions that bring healthier, tastier foods and beverages to your consumers.

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