

Contact us!

Have we inspired your interest? Then contact us!
We would be pleased to send you a customised offer according to your wishes and would be delighted to work together with you.

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The Nutri-Score – Nutritional profiles at a glance

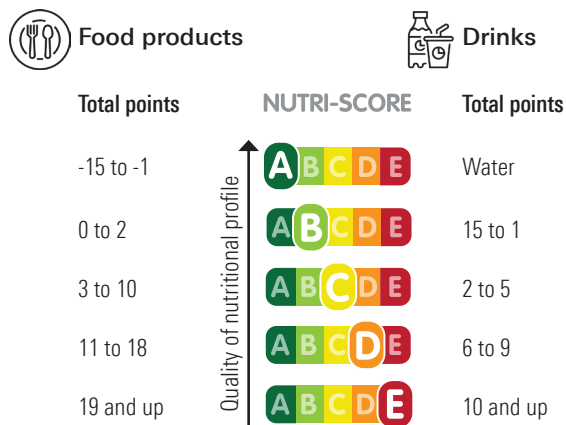


Nutri-Score: your guide to more informed nutritional choices

What is the true nature of the product? And how healthy or unhealthy is it? These questions are now attracting more attention than ever from nutrition-oriented consumers. They insist on the kind of transparency that makes calorie- and fat bombs immediately recognisable. A Nutri-Score on the front of product packaging is a helpful source of this information. With nutritional designations ranging from A to E, this five-tier colour scale provides consumers with orientation in purchasing food products, and it particularly eases the selection process when comparing the composition of similar food items.

With Nutri-Score, each nutritional value per 100 g of the product is individually calculated. Undesired ingredients receive plus points while desired ones rate negative points. The sum of the two values yields a Nutri-Score between -15 and +40 points. The lower the Nutri-Score, the higher the rating for the product's nutritional profile. The assignment of the Nutri-Score to one of the five colour scales is derived from the point total.

<p>Undesired ingredients</p> <ul style="list-style-type: none"> ◦ energy ◦ saturated fat ◦ sugar ◦ sodium 	<p>Desired ingredients</p> <ul style="list-style-type: none"> ◦ fibre ◦ protein ◦ fruits ◦ vegetables
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Raw materials with high nutritional quality

The product range of Worlée NaturProdukte features numerous raw materials that can be used as a healthy alternative to many less healthy ingredients. By intelligently exchanging disadvantageous ingredients in favour of ones with high levels of fibre, protein, fruits or vegetables, you can significantly improve the Nutri-Score and thus the nutritional quality of your product. Along with these favourable properties, the majority of our natural raw food materials inherently feature particularly low levels of saturated fat.

Below you can see a list containing a selection of raw materials from Worlée's extensive product range, all of which can be used to considerably improve the Nutri-Score of your product.

High in fibre	High in protein	High fruit and vegetable content
<ul style="list-style-type: none"> ◦ bananas ◦ dates ◦ figs ◦ sultanas ◦ berries ◦ kale ◦ carrots ◦ potatoes ◦ chia seed ◦ linseed ◦ pumpkin seeds ◦ hazelnuts ◦ pecans ◦ baby maize ◦ quinoa 	<ul style="list-style-type: none"> ◦ kale ◦ spinach ◦ stinging nettles ◦ diverse mushrooms ◦ figs ◦ apricots ◦ hemp seeds ◦ almonds ◦ cashew nuts ◦ quinoa ◦ amaranth ◦ sunflower seed protein 	<ul style="list-style-type: none"> ◦ dried fruits in diverse cut sizes ◦ dried vegetables in diverse cut sizes ◦ pumpkin seeds ◦ fruit granulate

Nutri-Score optimisation of your products

Our research and development team responds to your wishes and specifications to support you with Nutri-Score optimisation of your products.

We offer the following services:

- Nutri-Score optimisation of your existing and new products
- Formulation development that takes nutritional qualities into consideration
- Determination of the ideal raw material combination to yield the best possible Nutri-Score
- Solutions for low sugar and sodium levels in nutritionally-optimised formulation development

Example: Biscuit formulation



Ingredients: wheat flour, sugar, butter, invert sugar syrup, raising agents, sweet whey powder, whole milk powder, salt, additives, flavour, whole egg powder

Ingredients: spelt flour, date granules, water, sunflower oil, date powder, vanilla, sea salt, psyllium husk