MENU

beneo
connecting nutrition and health

EVERY MOMENT DESERVES A HEALTHY SNACK

Discover our Fi Europe 2026 tasting menu

Savoury Bites



High protein and fibre crunchies
Faba bean protein concentrate, rice flour, Orafti® Inulin



High protein soft pretzel bites
Faba bean protein concentrate, vital wheat gluten



Egg reduced goat cheese quiche
Faba bean protein concentrate, rice flour



Plant-based taco al pastor
Meatless® Textured Tjoena flakes, Meatless® Vegan binder, Orafti® Beta-glucan, Orafti® Inulin



Plant-based Meatless® Beef bites ***with high protein noodles***
Faba bean protein concentrate

Sweet Treats



Reduced sugar superfruit ice cream
ScFOS, faba bean protein concentrate



No added sugar popcorn
Isomalt



No added sugar prebiotic brownie thins
Isomalt, Orafti® Inulin



Crunchy energy* gummies
Palatinose™ (and Vitamin C)

Refreshing Drinks



Fresh fruity slushes: ***Lemon elderflower or pomegranate raspberry***
Palatinose™

**Vitamin C contributes to normal energy-yielding metabolism.*

MENU

beneo
connecting nutrition and health

THE INGREDIENTS BEHIND OUR SNACKS

Transform everyday products into healthier options



Ready to rethink snacking? Discover how science-backed ingredients can turn everyday snacking into an opportunity for better nutrition. From protein- and fibre-rich bites to refreshing drinks and indulgent treats with less sugar, explore how functional ingredients help you create delicious snack concepts that meet consumer needs.

Chicory root fibres (Orafti® Inulin and Oligofructose) are proven prebiotics that support a healthy gut. They enable fibre enrichment and help manufacturers create sugar-reduced products. Ideal for nutritious snacks, from savoury bites to indulgent sweet treats.

Short-chain fructooligosaccharides (scFOS) offer a mildly sweet, soluble fibre solution for easy fibre enrichment and sugar reduction. Their versatility makes them suitable for a wide range of applications, including refreshing beverages, syrups and frozen desserts.

Faba bean protein concentrate helps create protein-rich snacks while delivering valuable functional benefits. With its good emulsifying, foaming and texturizing properties, it is ideal for applications such as savoury snacks and bakery products, including egg and dairy reduction.

Palatinose™ (isomaltulose) is a slow-release carbohydrate that provides an alternative to conventional sugars. When replacing other sugars, it contributes to a lower blood glucose rise after consumption. Its versatility makes it suitable for a wide range of applications, from refreshing beverages to innovative confectionery.

Isomalt is an excellent alternative to sugar. With its sugar-like mild taste, low hygroscopicity and excellent processing properties, its particularly well suited for sugar-free confectionery, crunchy snacks and bakery applications.

Rice starches and flours provide versatile texturizing solutions, helping manufacturers achieve appealing textures, crispiness and a pleasant mouthfeel. Their functional properties make them valuable ingredients in savoury snacks, bakery applications and other innovative snack formulations.

INSPIRED BY WHAT YOU'VE TASTED?

Discover how BENEO's science-backed ingredients can help you create the next generation of nutritious, convenient and delicious snacks.

Scan the QR code to explore more ingredient solutions and applications.

Follow us on:

beneo.com