

functional

flavor neutral

SLE stands by its name - **Shelf Life Extender**

Oak State's own proprietary technology; SLE is unique in the market. Developed by Oak State's innovative R&D Team, this gel is **proven to bind water to retain moisture and freshness**. SLE's additional benefits include:

- Extends the shelf life of baked goods
 - Reduce/replace fats in formulas
 - Gel ingredient has six months shelf life - ambient, does not separate
 - Used in high moisture products
 - Concentrated formula
 - Easy to use in existing formulas
- UD certified
GRAS



This specially formulated ingredient **can be added to bakery products without compromising the taste** for consumers. Flavor Neutral means;

- Taste does not affect product integrity
- Odor-friendly
- Easily substituted in natural, sugar-free and other product platforms
- Natural version adds a pleasant sweetness

gain competitive advantage

SLE is currently used in products with annual retail sales exceeding \$100m.

SLE is a cost effective solution for extending the shelf life of baked goods to **maximize profits and gain access to new markets**.

Large volume manufacturers and distributors with broad distribution needs gain the competitive edge by keeping bakery products fresh and moist longer for consumers.

Using SLE **enables longer selling periods**.

SLE **builds consumer loyalty, repeat business and brand reputation**.



www.oakstate.com • 815.853.4348

Oak State provides R&D technical support for all products using SLE.

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