



For more information on LiteFoods
or our products, visit
www.litefoodsinc.com



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LiteFoods

LiteFoods, Inc. is dedicated to providing health-conscious solutions to a comfort food loving world. With research centers in Australia and Malaysia, we hold process and ingredient patents for food additives that take some of the guilt out of our guilty pleasures.

*All natural. All GRAS certified.
All delicious and better for you.*



neusolite

Neusolite is an all natural ingredient used in our two-stage wash system that sets the stage for healthier fried foods.

In laboratory tests conducted at the University of Western Australia, batches of fries were cut from the same potato. One group was treated with a two-stage treatment of plain water, while the other experienced our patented two-stage preparation. Both batches were fried side-by-side in the same fryer for 2.45 minutes.

After the oils were extracted, the Neusolite fries contained up to 60% less fat, but with 100% of the texture and taste consumers demand. See the technical chart below:

University of Western Australia Lab Results

Batch	T/U	Beg. Wt.	Flask Wt. Start	Flask Wt. End	Diff (g)	% Fat	% Fat Reduction
A	T	5.3925	74.3010	74.8770	0.5760	10.68%	39%
	U	5.0576	74.6240	75.5140	0.8900	17.60%	
B	T	6.8761	73.8540	74.5570	0.7030	10.22%	56%
	U	6.2027	71.9750	73.4200	1.4450	23.30%	
C	T	5.6273	74.1100	74.8140	0.7040	12.51%	59%
	U	5.2296	71.7600	73.3460	1.5860	30.33%	
D	T	4.649	74.6150	74.7700	0.1550	3.33%	49%
	U	5.3749	72.0660	72.4200	0.3540	6.59%	
E	T	4.4284	74.3970	74.5550	0.1580	3.57%	30%
	U	5.0932	74.2110	74.4690	0.2580	5.07%	
F	T	5.2323	74.6420	75.0420	0.4000	7.64%	43%
	U	5.1721	71.9270	72.6210	0.6940	13.42%	
G	T	5.9928	74.3310	74.8430	0.5120	8.54%	34%
	U	5.0978	74.1190	74.7770	0.6580	12.91%	

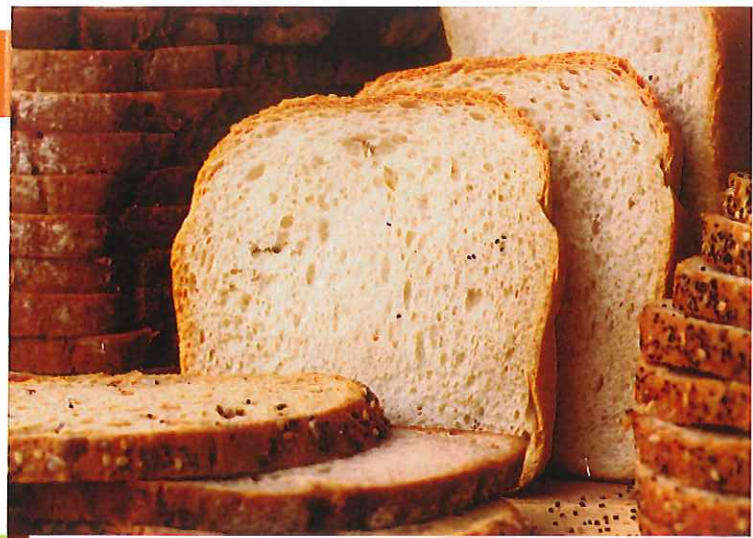
Reduce
provide
all the s

Lo-GI Bread Mixes

Many experts agree that high blood sugar levels are linked to a variety of health problems, including diabetes, obesity and heart disease.

LiteFoods, Inc. offers an elegant solution based on two common Asian foods used in very low concentration. They're easily added to the food manufacturing process to create healthier bread, buns and pizzas without taste compromise.

The LiteFoods Low-GI mix reduces the glycemic index in bread by up to 40%, effectively delivering a low GI 'whole meal bread' with the look, taste and mouth feel of white bread.



Reduced Sodium Salt

A diet that includes a high salt intake can lead to serious health risks such as high blood pressure, heart disease, stroke, and can even leach calcium out of your body, possibly leading to osteoporosis.

With basic chemistry, you can easily reduce or replace the sodium with potassium as they both have similar characteristics. LiteFoods is able to reduce sodium by 25 to 40% in salt, replacing it with a proprietary potassium blend without causing the unpleasant metallic taste. Our reduced sodium salt product works equally well in both water and oil based foods.

Healthier salt without compromising taste!



Reduced Calorie Sweeteners

ZeroVia™ and 80Less™ are natural sugar alternatives that are:
Sugar-free • All-natural • Ideal for baking and table use

ZeroVia™

ZeroVia™ is a proprietary blend of stevia and sucrose that can be used as a sugar substitute in virtually any application except as a bulking agent. This zero calorie sweetener has no after-taste, and can be used in cooking. Just one teaspoon of ZeroVia replaces two teaspoons of sugar.

80Less™

80Less™ is an all-natural blend of pure cane sugar and sucralose. 80Less delivers balanced taste and uniform sweetness throughout its crystals, and behaves like sugar in cooking, baking, and dissolving. Although it's five times sweeter than sugar, 80Less delivers full sweet taste with 80 fewer calories.



The logo for Neusolite, featuring a stylized green leaf icon to the left of the word "neusolite" in a lowercase, sans-serif font.

Neusolite™ reduces fat in fried foods—like French fries—by as much as 60%!



Lo-GI Bread Mixes

Low-GI bread mixes that flatten the dangerous glycemic index sugar spike.



Reduced Sodium Salt

Reduced sodium salt with a proprietary and healthy potassium-rich alternative.



Reduced calorie sweeteners provide all the taste without all the sugar.

Reduced Calorie Sweeteners

