

neusolite



Cutting The Fat ...  
Keeping It Yummy ...

LiteFoods Inc, USA



# About The Company ...

- Joint venture with Australian listed Holista Colltech Limited (ASX Ticker : HCT)
- Focus: Natural ingredients addition to processed foods :
  - low fat/calorie
  - low sodium salt
  - low calorie sugar
  - low GI baked foods
- Final outcome : minimal change in sensory effects



# The Fat Phobia ...



# The Fat Problem

- 3 macronutrient calorie content

- carbohydrate : 4 calories/ gram

- protein : 4 calories/ gram

- fat : 9 calories/ gram

- Fat as 2.25 X more calories than fat and carbohydrates

- Basis of low calorie diet : cut the fat



# The Solution

2 stage patented dip solution that reduces the “fat pull” into fried foods up to 30% without changes in taste and other sensory effects



# The Solution

- Creation of an invisible coat in the pre-frying process
- Remains intact during the frying process
- Keeps out much of fat that is naturally pulled in the fry process





# The Ingredients

- Natural compounds
- FDA compliant
- 2 stage process to form the stable and invisible film





# Ingredients

- Calcium chloride
- Citric acid
- Okra
- Pectin
- Alginate
- Gums



# Testing Done On



THE UNIVERSITY OF  
WESTERN AUSTRALIA



University of  
Reading



AGRISTO

# Test Protocols

- Soxhlet Extraction procedure
- Acid hydrolysis
- Acrylamide

# Test Outcomes

- 8 to 30% reduction in fat in fries
- No change in toxicity levels
- No change in sensory



# Where Do We Go From Here...

- Moving to Asia
- Other fried foods
- Proteins

