

BARsoft®

Raising the bar on texture

 **ACTUS**
NUTRITION



BARsoft®

Raising the bar on texture

BARsoft® is a range of highly functional dairy protein ingredients designed to provide a soft texture, optimal sensory experience and extended shelf-life in high protein bars. It provides the nutritional benefits of complete milk proteins while reducing moisture migration for a softer bar. BARsoft® enables manufacturers to produce a range of protein-enriched products from baked and pressed bars to cookies in support of the growing trend of healthier on-the-go snacks.

Features & Benefits

- Proprietary blend optimized for protein bar performance
- Significantly reduces browning
- Softer texture through reduced moisture migration
- Superior clean taste
- Complete protein providing all essential amino acids

Product Applications

BARsoft® 2000–5000

- Baked Bars
- Extruded Bars
- Pressed Bars
- Baked Goods

Certifications



Elevating Ingredients. [Activating Health.](#)