

InLeit HP bars

With InLeit NatWPI90 + MCI90



High protein content

Achieve up to 31% protein in each bar.



Clean after taste

No lingering flavor.



Quality ingredients

Formulated with premium proteins for superior performance.



Optimal texture

Reduces stickiness for a perfect bite.



Improved chewiness

Enhances mouthfeel for a satisfying experience.



HP Bars suggested process

- 1 Melt and stir vegetable fat in a water bath
- 2 Add chocolate flavor and glucose syrup
- 3 Stir the mixture
- 4 Add **InLeit NatWPI90** / **InLeit MCI90** and cocoa powder to the mixture and mix it at low speed to a smooth consistence
- 5 Roll out the dough. Refrigerate for 24 hours and cut
- 6 Cover with chocolate coating

Your challenges,
our innovation.



InLeit HP bars

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Our solutions to your challenges

InLeit NatWPI90 a soluble native milk protein isolate obtained through membrane filtration of milk.

InLeit MCI90 a functional native milk protein obtained by filtration of high-quality milk through soft process.

Suggested recipe

InLeit MCI90	22,8%
InLeit NatWPI90	12,8%
Glucose syrup	34,0%
Glycerin	7,4%
Sorbitol	5,5%
Vegetable fat	9,0%
Cocoa powder	4,5%
Salt	0,3%
Cocoa natural flavor	0,3%
Chocolate coating	4,0%

Nutritional value

Fat	8,5%
Proteins	31,0%
Carbohydrates	40,0%
Energy (kcal)	360



Ingredients:

Milk proteins, glucose syrup, vegetable oil, glycerin, sorbitol, chocolate coating, cocoa powder, flavor and salt.