

Update On R&D With YUM! FOODS

LiteFoods Inc, USA

Our Expertise

- Low sodium salt
- Low Glycemic Index (GI) bread
- Low fat French Fries
- Low calorie cane sugar

Low Sodium Salt

- Patented technology
- All natural compounds
- Sodium reduction of 25%
- Innovating to produce 40% lower sodium salts
- Reducing sodium (which is bad) with potassium (which is good)
- Technology: natural taste masking as potassium has a “bitter” or “metallic” after taste

Technology Proof

- No sensory changes to consumer
- Tested in the Sensory Laboratory of University of Western Australia (UWA)
- Subjects COULD NOT tell the difference between our salt prototype and normal salt

Low GI Bread

- Reduction of the GI to 50
- Allowing a white bread/ bun to have a low GI
- Using a patented blend of Asian botanicals to produces a bread that has no discernable difference to standard white bread

Technology Proof

- Tested in the University of Sydney to have GI of 50
- Tested in a Australian fast food to show that their bun with our ingredients had no discernable difference to their standard bun

Low Fat Chip

- Using a mix of natural substances to reduce the “fat pull” into a potato fry by 25%
- Process patent
- Proprietary know how
- Potato chips using this process have no discernable difference the standard process

Technology Proof

- Final testing in an Australian R&D lab of a large American potato fry processor

Technology Proof

Work With 2 YUM Companies

- Kentucky Fried Chicken (KFC)
- Pizza Hut (PH)

3 Projects

- Low sodium salt
- Low GI Bread
- Low fat technology for reducing “fat pull” into fried chicken

Work So Far ...

- R&D in Dallas
- Moved to Singapore (for easier access and logistics)

YUM Direction

- Reduce saturated fat in processes
- Reduce salt in all processes

Thanking You