

SUGARLESS GELATINE JELLIES BASED ON LYCASIN® 80/55 MALTITOL SOLUTION

FORMULA

	<i>Ingredients Parts by weight</i>	<i>End-product composition (%)</i>
LYCASIN® 80/55 maltitol solution	818.1	71.3
Water	96.8	-
Gelatine type A – 220 blooms	64.5	7.5
Citric or tartaric acid (50 % DS)	20.6	1.2
Flavour	To taste	-
Moisture content	-	20.0
Active	qs	qs

METHOD

- Soak the gelatine in lukewarm water for 30 minutes and skim.
- Cook the LYCASIN® 80/55 to obtain a solids content of about 87 % (117°C).
- Cool at 90°C.
- Add the gelatine solution to the concentrated LYCASIN® 80/55 maltitol solution.
- Add the colouring matter, flavour and active.
- Add the acid solution.
- Cast in very dry starch.
- Leave for about 24 hours at room temperature.

COMMENT

- Final brix 78
- End-product water activity 0.65
- The active is added at the optimum moment, as a function of its physical and chemical properties.