

**30% less sugar
Rich in fiber**

GELATINE JELLIES WITH 30% LESS SUGARS USING NUTRIOSE® FB/FM 10 AND NEOSORB® 70/70

A - FORMULA

	<i>Ingredients by weight</i>	<i>End-product composition (%)</i>
➤ A (FLOLYS® B6080S glucose syrup	277.8	26.0
(Sucrose	196.6	23.0
(NUTRIOSE® FB/FM10 dextrin (soluble fiber)	106.0	12.0
(NEOSORB® 70/70 sorbitol	116.2	9.5
(Dissolution water	106.8	-
➤ B (Gelatine (220 Blooms, type A)	68.4	8.0
(Water	102.6	-
➤ Citric acid (50% D.S. solution)	25.6	1.5
➤ Flavouring, colouring	to taste	to taste
➤ Moisture content	-	20.0
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	1 000.0	100.0

B - METHOD

- ❖ Disperse the sucrose, the NUTRIOSE® FB/FM 10 and the sorbitol NEOSORB® 70/70 in the FLOLYS® B6080S glucose syrup and dissolution water. This is part A.
- ❖ Soak the gelatin in water. This is part B.
- ❖ Cook part A at 112-113°C
- ❖ Cool part A down to 80°C, and then add the gelatin solution (part B).
- ❖ Place the mix in a water bath at about 50°C and skim to remove all bubbles on the surface.
- ❖ Add the citric acid solution, the coloring and the flavoring.
- ❖ Deposit in very dry starch.

C - BENEFITS

- ✓ Thanks to NUTRIOSE® FB/FM 10 and NEOSORB® 70/70 sorbitol syrup (<10% in the recipe), the jellies formulated with this recipe have a sugar level reduced by more than 30% compared to a traditional recipe.
- ✓ The presence of 12% NUTRIOSE® FB/FM 10 in the end-product also makes it "rich in fibers"* (with a fiber content of around 8%**).
- Depositing brix = 77

* the Codex Alimentarius definition is more than 6g fibers per 100g of end-product

** Fiber content analysis using the enzymatic HPLC method (AOAC 2001,3)