

“RICH IN FIBRE” GELATINE JELLIES WITH NUTRIOSE® FB 06

A – FORMULA

	<i>Ingredients (parts by weight)</i>	<i>End-product composition (%)</i>
➤ A (FLOLYS® B6080 glucose syrup	511.2	46.0
(Sucrose	160.0	18.0
(Water	74.2	-
(NUTRIOSE® FB 06 wheat dextrin soluble fibre, 95 % D.M. min.	70.1	7.5
➤ B (Gelatine 220 blooms, type A	66.7	7.5
(Water	100.0	-
➤ C (Citric acid (50 % D.M.)	17.8	1.0
(Flavour, colour	as required	as required
➤ Moisture content	-	20.0
	-----	-----
	1000.0	100.0

B – METHOD

- ❖ Mix sucrose with NUTRIOSE® FB 06. Disperse in glucose syrup and water. This is part (A).
- ❖ Cook (A) at about 113°C.
- ❖ Prepare the gelatine solution. This is part (B).
- ❖ Cool down to 80°C, add (B) and (C) and cast in starch.
- ❖ Leave to stand for 24 hours at room temperature.
- ❖ Remove and brush.

C – COMMENTS

❖ *Claim*

- ✓ The product is "rich in fibre" according to the recommendations of the Codex Alimentarius with more than 6 g fibres per 100 g end-product, based on analysis with the enzymatic HPLC method (AOAC 2001 - 3).

❖ *Other advantages of NUTRIOSE® FB 06 in gelatine jellies*

NUTRIOSE® FB 06 can easily be used to enrich gelatine jellies with fibres thanks to the following properties:

- ✓ NUTRIOSE® FB 06 fibre content ~ 85 % on dry matter
- ✓ Exceptional digestive tolerance: 45 g/day/adult
- ✓ Remarkable acid and heat stability
- ✓ Low caloric value ~ 2 Kcal / g of dry matter
- ✓ High solubility
- ✓ Easy dispersion
- ✓ Neutral taste