

## LYCASIN<sup>®</sup> 80/55 AND NUTRIOSE<sup>®</sup> FB/FM 06-BASED SUGAR-FREE JELLIES WITH IMPROVED DIGESTIVE TOLERANCE

### A - FORMULA

	<i>Ingredients Parts by weight</i>	<i>End-product composition (%)</i>
➤ LYCASIN <sup>®</sup> 80/55 maltitol syrup (75% DS)	679.5	57.0
➤ NUTRIOSE <sup>®</sup> FB/FM 06	131.4	14.3
➤ <b>A</b> (A-type gelatine 250 Bloom (40% DS) (Water	167.6	7.5
➤ Citric or tartaric acid (solution at 50% DS)	21.5	1.2
➤ Flavouring – colouring	to taste	-
➤ Moisture content	-	20.0
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	1000.0	100.0

### B – METHOD

- ❖ Soak the gelatine in lukewarm water (A) for 30 min. Skim.
- ❖ Mix LYCASIN<sup>®</sup> 80/55 + NUTRIOSE<sup>®</sup> FB/FM 06 + 1/3 water under cold conditions.
- ❖ Cook LYCASIN<sup>®</sup> 80/55 and NUTRIOSE<sup>®</sup> FB/FM 06 at 84 Brix  $\approx$  110°C to obtain a syrup.
- ❖ Cool to 90 °C.
- ❖ Add the gelatine solution to LYCASIN<sup>®</sup> 80/55.
- ❖ Add the colouring, acid solution and flavouring.
- ❖ Cast in the very dry starch.
- ❖ Leave at room temperature for about 24 h.

### C – COMMENTS

- ✓ Final Brix = 78

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