



## C☆Eridex IN BAKING APPLICATION OVERVIEW

One of today's food market trends is "healthy eating". Sugar replacement, calorie reduction and lower glycemic index are popular targets and very challenging objectives, especially for bakery applications. Food manufacturers are continuously looking to find better ways to satisfy these consumer needs.

The functional properties required from new ingredients for use in these applications are numerous. Not only should they be able to replace the taste and physico-chemical characteristics of sucrose, but also exhibit significant health benefits.

Obtaining good quality products, supporting strict technological constraints and enabling health-related claims is a real challenge. C☆Eridex, Cerestar's erythritol brand, is able to deliver this.

Thanks to the following properties, C☆Eridex is ideal for use in a wide range of bakery applications:

- **natural**
- **non-caloric (<0.2 kcal/g)**
- **high digestive tolerance**
- **suitable for diabetics**
- **stability under processing conditions used, and upon storage**

In addition to these benefits, C☆Eridex exhibits other key advantages in specific product categories.

### *CAKES & BISCUITS/COOKIES*

Bakery products with their high proportion of flour, butter, sugar and other ingredients are by definition difficult products to develop in calorie-reduced versions.

- Due to its very low caloric value, C☆Eridex can reduce the calorie content of bakery products by more than 30%, depending on the application, without introducing undesirable side effects.
- Compared to traditional sugar-based bakery products, baked goods using C☆Eridex may exhibit an extended shelf life. This is true, not only in terms of microbiological stability, but also as far as longer freshness and softness are concerned. This is essentially due to C☆Eridex water-binding properties. C☆Eridex can successfully be added at a level up to 10% in biscuits/cookies and cakes, where it significantly improves the baking stability and shelf life.
- Baked goods using C☆Eridex have a more compact dough and softer end products than sugar-based counterparts, a different melting behaviour and less colour formation.
- In pound cakes and sponge cakes, replacing the entire quantity of sucrose by C☆Eridex and maltitol results in a good tasting sugar-free product with extended shelf life.

- Excellent soft and brittle filled biscuits can also be produced when replacing sucrose by a blend of C☆Eridex and maltitol.
- In combination with sucrose, C☆Eridex gives good quality calorie-reduced hard biscuits.

### ***BAKERY FILLINGS***

- Good quality bakery fillings can be developed with C☆Eridex such as fruit fillings, fat creams, icings and toppings.
- Due to its very low caloric value, C☆Eridex contributes to a significant calorie reduction in these applications.
- In **fruit fillings**, the addition of C☆Eridex significantly enhances the natural flavour of the fruits.
- Good tasting calorie-reduced creamed **icings** (full fat) with a moderate cooling effect can be produced using a combination of C☆Eridex, maltitol syrup and aspartame. A calorie reduction of close to 50% can be obtained.
- **Fat creams**  
Conventional "fat plus sweetener" compositions (fat creams) contain sucrose as the sweetener and are especially used in butter cream fillings for cake and "sandwiched" biscuits/cookies. Such compositions have a high calorie content and a typical fatty/waxy mouthfeel, a characteristic not necessarily appreciated in calorie-reduced products.
  - ⇒ Thanks to the cooling sensation it provides, C☆Eridex can mask the fatty mouthfeel, thus giving a more refreshing and attractive calorie-reduced product.
  - ⇒ When using C☆Eridex, the manufacturing process and shelf life properties are similar to those for conventional fat/sucrose compositions.
  - ⇒ At a use-level of 60% and a particle size distribution below 200 µm, C☆Eridex gives the best texture.

### ***C☆Eridex GRADE***

Cerestar recommends to finely mill C☆Eridex 16952 to a granulometry <200µm for use in bakery products. The fine granulometry provides a smoother texture to end products.

With today's consumer becoming increasingly aware of health issues while very demanding in taste quality, C☆Eridex is offering major advantages to baking manufacturers.

Our Application Specialists are experts in finding the right products for your finished formulation needs. With Cerestar's global structure and commitment to customer partnership, we would like to begin working with you today.

*Call us today and start seeing a difference tomorrow.*