

## C☆Eridex IN DESSERT MIXES FORMULATION GUIDELINES

**KEY BENEFITS OF C☆Eridex IN DESSERT MIXES**

- Natural product
- Non-caloric (<0.2 kcal/g)
- High digestive tolerance
- Clean sweet taste, ideal in combination with any intense sweeteners to create a well-rounded flavour

**LABELLING**

Please refer to the local legislation for potential nutritional and health claims: low calorie, no sugar-added, etc.

**C☆Eridex GRADE**

C☆Eridex 16952 finely milled (<200µm) is recommended for use in dairy products, the fine granulometry providing a smoother texture to end products.

### *C☆Eridex IN NO SUGAR-ADDED INSTANT CHOCOLATE PUDDING*

Ingredients	%
<b>C☆Eridex &lt;200µm</b>	<b>53.0</b>
C☆HiForm 72348 (tapioca starch)	20.0
Cocoa alkalized	12.0
C☆deLight MD 01970 (maltodextrin)	5.42
Non fat dry milk	3.50
Tetrasodium pyrophosphate	2.25
Disodium phosphate	1.70
Chocolate flavour	0.60
Xanthan gum	0.50
Mono& diglycerides	0.40
Salt	0.35
Vanilla flavour	0.25
Sucralose powder	0.03

**Preparation**

- Combine dry ingredients and mix until uniform blend.
- To make up chocolate pudding:  
Combine instant mix with 480ml cold milk in a bowl and beat with wire whisk for 2 minutes. Pour into serving dishes and refrigerate for at least 10 minutes, before serving.

**Calorific value**

For the US market:

- Reference (sugar as sole sweetener):  
360 kcal/100g
- C☆Eridex containing product:  
160 kcal/100g (- 56%)

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.*