



C☆Eridex IN BAKERY FILLINGS FORMULATION GUIDELINES

KEY BENEFITS OF C☆Eridex IN BAKERY FILLINGS

- Natural product
- Non-caloric (<0.2 kcal/g)
- 30% calorie reduction is possible
- Suitable for diabetics
- High digestive tolerance
- In fat cream: C☆Eridex masks the unpleasant fatty mouthfeel found in standard products and enables the use of a higher sweetener content

LABELLING

Please refer to the local legislation for potential nutritional and health claims: sugar-free, reduced sugar, calorie reduced, carbohydrate-controlled diet, etc.

C☆Eridex GRADE

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

C☆Eridex IN CALORIE-REDUCED INSTANT FRUIT PIE FILLING

Ingredients	%
C☆Sorbitol P16656 or P16616 (sorbitol powder)	10.3
C☆Eridex <200µm	6.2
Fructose	1.4
C☆Dry GL 01921 or C☆Dry MD 01918 (maltodextrin)	2.7
C☆Tex-Instant 12607 (waxy maize starch)	10.3
Citric acid	0.7
Water	68.4

This is the basis of a fruit pie filling to which fresh or frozen fruits can be added as well as flavour and colour to obtain the desired organoleptic quality.

Preparation

1. Dissolve the citric acid in the water
2. Add the mixture of the other ingredients to the solution and mix for 30 seconds at low speed and 30 seconds at higher speed in the Hobart mixer.

Calorific value

Reference (sucrose as sole sweetener):
121.5 kcal/100g

C☆Eridex containing product:

- for US market : 75.52 kcal/100g (-38%)
- for Japanese market : 78.4 kcal/100g (-35.5%)

C☆Eridex IN SUGAR-FREE FAT CREAM

Ingredients	%
C☆Eridex <200µm	60
Shortening	40

Flavours commonly added to this formula are vanillin and chocolate.

C☆Eridex IN CALORIE-REDUCED INSTANT BAKERY CREAM

Ingredients	%
C☆Sorbitex P16656 or P16616 (sorbitol powder)	8.00
C☆Eridex <200µm	4.65
Fructose	1.10
C☆Dry GL 01921 or C☆Dry MD 01918 (maltodextrin)	1.40
C☆Mix-Instant 12660 (waxy maize starch)	7.10
Whole milk solids	5.70
Lactitol F336 (CP Kelco)	0.50
Colour/Flavour	0.05
Water	71.50

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Preparation

Gently mix all ingredients for 5 minutes at full speed in a Hobart mixer using the harp beater configuration.

Calorific value

Reference (based on sugar):

600 kcal/100g

C☆Eridex containing product:

- for US market : 372 kcal/100g (-38%)

- for Japanese market : 360 kcal/100g (-40%)

Preparation

1. Blend dry ingredients
2. Add the mix to the water and blend in a Hobart mixer for 30 seconds at low speed and for 3 minutes at higher speed (whisk).
3. Deposit the cream.

Calorific value

Reference (sucrose as sole sweetener):

136 kcal/100g

C☆Eridex containing product:

- for US market: 85 kcal/100g (-37.5%)

- for Japanese market: 87 kcal/100g (-36%)