



## C☆Eridex IN FONDANT FORMULATION GUIDELINES

### KEY BENEFITS OF C☆Eridex IN FONDANT

- Natural product
- Non-caloric (<0.2 kcal/g)
- Toothfriendly
- Suitable for diabetics
- High digestive tolerance
- Can produce sugar-free fondants similar to classical sucrose-based equivalents
- More pleasant moderate sweetness compared to standard sucrose recipes
- Pleasant cooling effect for mint flavoured products

### LABELLING

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

### C☆Eridex GRADE

C☆Eridex 16952 is recommended for use in fondant.

### *C☆Eridex IN SUGAR-FREE FONDANT*

Ingredients	%
C☆Eridex 16952	50
C☆Maltidex M16311 (maltitol syrup, 75% maltitol content)	50

Note: slightly different textures and fluidity can be obtained depending on the beating time and temperature.

### Preparation

Dissolve C☆Eridex in maltitol syrup. Cook the mix in an open cooking system to 136-140°C (277-284°F) to the required dry substance.

Cool the mass to 40-45°C (104-113°F).

Beat the mass for 10-20 minutes (depending on the equipment) to obtain the required consistency and crystal size. Quality is best when majority of crystals are between 5 and 10 µm.

Place fondant into containers and leave to mature for 1 day at 20°C (68°F).

***C☆Eridex IN SUGAR-FREE FILLED  
CHOCOLATE***

<b>Ingredients</b>	<b>%</b>
<i>Chocolate:</i>	
Cocoa mass	39.0
Cocoa butter	13.0
<b>C☆Eridex 16952</b>	<b>47.7</b>
Lecithin	0.48
Vanillin	0.02
Aspartame	0.03
<i>Fondant:</i>	
<b>C☆Eridex 16952</b>	<b>47.0</b>
C☆Maltidex M16313	52.7
Mint flavour	0.3

***C☆Eridex IN SUGAR-FREE MINT PATTY  
-LIKE PRODUCT***

<b>Ingredients</b>	<b>%</b>
<i>Fondant:</i>	
<b>C☆Eridex 16952</b>	<b>49.0</b>
C☆Maltidex M16311	49.0
C☆Sorbitol NC16205	2.0
<i>Frappe:</i>	
Egg white powder	15.0
C☆Maltidex M16311	65.0
Water	20.0
<i>Cream/Mint patty:</i>	
Fondant	91.0
Frappe	8.9
Mint flavour	0.1

**Preparation**

Frappe:

1. Mix egg white powder into warm water and 37.5g maltitol syrup.
2. Let it stand for 10 minutes to complete hydration.
3. Pour into mixing bowl and add the remaining maltitol syrup.
4. Beat at high speed with Hobart using whisk for about 3minutes(density ~0.3).

**Preparation**

Chocolate:

1. Knead C☆Eridex, cocoa mass, 5 to 10% cocoa butter for 10-15 min. at 30-40°C (86-104°F).
2. Refine the mass on a cooled 5-roll refiner to provide a smooth fluid paste.
3. Conch at 80°C (176°F) for 16-22 hrs. Add remaining cocoa butter and lecithin near the end of the conching period.  
Example: for a 16-hr conching time, add the remaining cocoa butter after 14 hrs, and the lecithin after 15 hrs.
4. Temper chocolate mass at 28-31°C (82-88°F) before coating the fondant.

Fondant: see above preparation details.

Fondant:

1. Mix C☆Eridex, maltitol syrup and sorbitol together.
2. Heat to about 68°C (155°F).
3. Cook the mix to about 140°C (284°F).
4. Pour the mass into Hobart or any other electrical mixing bowl.
5. Cool the mass rapidly (undisturbed) to 38-41°C (100-105°F). Use chilled water or ice.
6. After cooling, beat it at low speed with Hobart or other electric mixer until desired consistency is obtained.
7. Add whipped frappe and mint flavour into fondant. Mix for one minute. Scrape the sides. Mix for another minute.
8. Roll by hand into desired shape and after one day enrobe with sugar-free dark chocolate.

***C☆Eridex IN SUGAR-FREE COATED  
FONDANT CREAM***

<b>Ingredients</b>	<b>%</b>
<i>Fondant syrup:</i>	
<b>C☆Eridex 16952</b>	<b>56.0</b>
C☆Maltidex M16313	36.0
Glycerin	2.0
Water	6.0
<i>Fondant cream:</i>	
Fondant	92.0
Frappe (egg white)	8.0

**Preparation**

Fondant syrup:

1. Mix ingredients and cook to 85% solids
2. Beat for approx. 12 minutes to desired consistency.

Fondant cream:

1. Mix in Hobart at low speed for approx. 2 minutes.
2. Extrude the fondant cream.
3. Cover with sugar-free chocolate (see above formulation) in the ratio 70/30 fondant cream/chocolate.

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