



Marshmallow with Maltilite® Sugar free



Method

Blend the glucose syrup with the sugar or maltitol powder with maltitol syrup in a tank at 70°C to get an homogeneous solution. Cook at 116°C in a continuous Vomatec cooker to get 85° brix. Cool down till 85°C before adding the predissolved gelatin. Aerate the solution in a Mondomix aerator system. Deposit a pipe of marshmallow on a dextrose belt or a maltitol powder belt. Cut the pipe into small pieces and wrap each piece with the coating powder. Remove the excess of coating powder and keep marshmallow in controlled humidity and temperature (23°C) for one night before packing the products.

Recipe

	% by weight Reference	% by weight Sugar free recipe
Maltilite® 5575 syrup	0	87.9
Maltilite® P200 powder	0	7.7
Glucosweet® 561 glucose-fructose syrup	62.0	0
Sucrose	33.5	0
Vanilla flavour	0.3	0.2
Gelatin 260 bloom	4.2	4.2

Maltilite®

- » Range of liquid and dried maltitol
- » Caloric value of 2.4 kcal/g
- » Taste and rheology similar to sucrose
- » Glycaemic index: 35
- » Non cariogenic

Nutrition facts

% by weight	Reference	Sugars free recipe
Energy (kJ / kcal)	1461 / 349	904 / 216
Protein (g)	3.5	4.0
Carbohydrate (g)	83.9	83.3
of which		
- sugars (g)	73.8	0
- polyols (g)	0	83.3
Fat (g)		
of which		
- saturates (g)	0	0
Fibre (g)	0	0
Sodium (mg)	0	0

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