



Marshmallows with Glucoplus®, Isosweet®, Meritena®, & Meritose®,



Method

Blend the glucose syrup with the sugar in a tank at 70°C to a homogeneous solution. Cook at 115°C in a continuous Vomatec cooker to 85° Brix. Cool down till 85°C before adding the pre dissolved gelatin. Aerate the solution in a Mandomix aerator system to a density of ca. 0.3 g/ml. Blend coating powder: 50/50 native corn starch (Meritena® 100) with crystalline dextrose (Meritose® 100). Deposit a rope of marshmallow on a Meritose® 100 / Meritena® 100 (50/50) belt and coat the rope with the same powder. Cut the rope into small pieces and wrap each piece with the coating powder. Remove the excess of coating powder and keep the marshmallow in controlled humidity and temperature (23°C) for one night before packing the products.

Recipe

	% by weight Isosweet® 683	% by weight Glucoplus® 361
Isosweet® 683 glucose syrup	74.1	-
Glucoplus® 561 glucose syrup	-	58.3
Sucrose	15.7	31.5
Vanilla flavour (from Silesia)	0.2	0.2
Gelatin 210 bloom	4.5	4.5
Water for gelatin	5.5	5.5

COATING	% by weight
Meritose® 100	50
Meritena® 100	50

Glucoplus®

» High dextrose, High maltose glucose syrup

Isosweet®

» High dextrose, high fructose glucose syrup

Nutrition facts

% by weight	% by weight Isosweet® 683	% by weight Glucoplus® 361
Energy (kJ / kcal)	1434 / 343	1434 / 343
Protein (g)	3.9	3.9
Carbohydrate (g) of which	81.7	81.7
- sugars (g)	64.7	66
- polyols (g)	0	0
Fat (g) of which	0	0
- saturates (g)		
Fibre (g)	0	0
Sodium (mg)	0	0

The information mentioned herein remains the property of Tereos Syral or its contractors. Although Tereos Syral uses reasonable endeavours to ensure the accuracy and completeness of said information, Tereos Syral waives all liability in relation to its use by the addressee.

August 2013