



Pectin Jellies with Maltilite® Sugar free



Method

Dissolve ¼ of maltitol syrup (up to 30% solids content maximum) into water, gently stirring the blend at room temperature. Mix maltitol powder and buffered pectin and add it to the previous solution, in continuous agitation until total solids dispersion. Warm up slowly and let it boil at 110°-111°C to dissolve pectin completely. Add the remaining maltitol syrup, preheated to 50°C, and boil to final soluble solids. Add colour and flavour, and citric acid solution to adjust pH value. The mass is poured, immediately, in the starch trays previously prepared. De-mould after 48 hours at 30°C. Use maltitol powder as covering agent.

Recipe

JELLY	% by weight
Maltilite® 7575 maltitol syrup	70.2
Maltilite® P200 powder	4.0
Water	22.7
Pectin (CP Kelco Genu Type D,Buffered)	1.6
Citric acid (50% in solution)	1.3
Flavour	0.1
Colour	0.1

COATING	% by weight
Maltilite® P700 maltitol powder	100

Maltilite® P700 is a grade of maltitol crystalline with a granulometry and mouthfeel close to granulated sugar.

- » 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

	/100g
Energy (kJ / kcal)	827.6 / 198
Protein (g)	0.1
Carbohydrate (g)	81.6
of which	
- sugars (g)	0.45
- polyols (g)	81.1
Fat (g)	0
of which	
- saturates (g)	0
Fibre (g)	1.1
Sodium (mg)	0

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