

CEAMTEX[®]
Alginate

CEAMFIBRE[®]
Citrus fibre



- Bakery -

BAKERY CREAMS

CEAMTEX[®] & CEAMFIBRE[®]
for different textures
and heat stability

CEAMSA offers a range of special alginate blends for bakery creams formulations that provide different textures and high heat and freeze/thaw stability. **CEAMFIBRE** has been developed as an alternative clean label product for bakery creams.



**Alginate for heat stable
creams**

Ceamtex BC 90-881 & Ceamtex
BC 91-612 & Ceamtex BC 91-182



**Citrus Fibre for Clean Label
cream**

Ceamfibre Vis 91-434

BENEFITS



- ⊙ Different textures.
- ⊙ Cold setting.
- ⊙ Heat stability.
- ⊙ Freeze/thaw stability.
- ⊙ Moisture reduction.
- ⊙ Increased shelf-life.
- ⊙ Clean label.
- ⊙ Baked freshly made alternative: Ceamtex BC 90-881.

BASIC RECIPE FOR BAKERY CREAMS

INGREDIENTS

%

Ingredients	regular cream	cocoa cream
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Ceamtex BC/ Ceamfibre VIS	0.6-1.0	0.6-1.0
Skimmed milk powder	11.5	10.0
Corn starch	11.5	10.0
Sugar	18.0	16.0
Cocoa powder	-	3.0
Chocolat	-	8.0
Water	58.0	52.0

NUTRITIONAL VALUES

Components	regular cream	cocoa cream
Fat	0.1%	4.1%
Proteins	4.0%	5.1%
Carbohydrates	35.1%	36.0%
Dry matter	39.3%	45.2%
Total Kcal/KJ	158/669	201/849

BASIC RECIPE FOR INSTANT BAKERY CREAM

INGREDIENTS

%

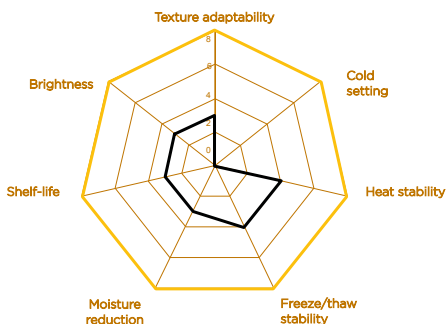
Ingredients	regular cream	cocoa cream
Ceamtex BC/ Ceamfibre VIS	1.0	0.6
Skimmed milk powder	12.0	11.0
Pregelatinized corn starch	6.0	5.0
Sugar	18.0	17.0
Cocoa powder	-	3.0
Chocolat	-	8.0
Water	63.0	55.4

NUTRITIONAL VALUES

Components	regular cream	cocoa cream
Fat	0.1%	4.1%
Proteins	4.2%	5.5%
Carbohydrates	30.6%	32.9%
Dry matter	34.9%	42.4%
Total Kcal/KJ	140/595	190/802

SENSORY ANALYSIS

— Control
— Ceamtex BC



CEAMSA - Application Guidelines

- AGL n° 5019 Instant cocoa bakery creams with Ceamtex BC
- AGL n° 5026 Instant bakery creams with Ceamtex BC
- AGL n° 5028 Bakery creams with Ceamtex BC
- AGL n° 5029 Cocoa bakery creams with Ceamtex BC
- AGL n° 5031 Clean label bakery creams with Ceamfibre Vis