



CEAMBLOOM[®]

Carrageenan



- Confectionery -

FRUIT CHEWY TOFFEE

CEAMBLOOM[®] CF 3243
for vegetarian
solutions

CEAMBLOOM CF 3243 constitutes a solution for manufacturing vegan fruit chewy toffee. It helps to control stickiness and graininess. It provides good aeration and elastic texture, with good viscosity during the process. By adjusting the level of use and soluble solids, a soft or harder toffee can be obtained depending on the desired texture.



Carrageenan

Ceambloom CF 3243

BENEFITS



- ⦿ All vegan gelatin free toffee.
- ⦿ Optimized production process.
- ⦿ Reduce stickiness.
- ⦿ Enhanced chewiness.
- ⦿ Improved emulsion.
- ⦿ Heat resistance.
- ⦿ Flavour release.



BASIC RECIPE FRUIT CHEWY TOFFEE

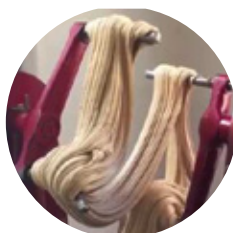
INGREDIENTS %

Ceambloom CF 3243	0.30
Sugar.....	40.00
Sodium citrate	0.20
Glucose syrup	50.0
(DE=42%/ss=80%)	
Water.....	10.0
Hydrogenated palm oil	15.0
Lecithin (33,3% w/v).....	1.50
Hydrolysed pea protein	0.40
(50% w/v)	
Citric acid (50% w/v).....	0.50
Flavour and colour	Optional

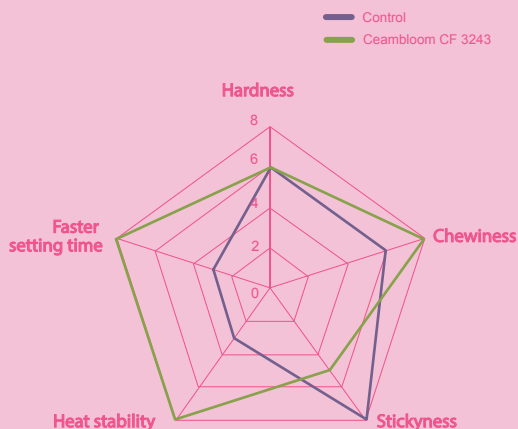
NUTRITIONAL VALUES

COMPONENTS	VALUES
Fat.....	16.27%
Proteins.....	0.34%
Carbohydrates	81.10%
Dry matter	97.67%
TOTAL Kcal/ KJ	472 / 1986

CEAMBLOOM FRUIT CHEWY TOFFEE



SENSORY ANALYSIS



CEAMSA – Application guidelines

AGL n° 3497 Gelatin-free chewy toffee