



**CEAMGEL<sup>®</sup>**  
*Carrageenan*



– Confectionery –

# CARAMEL TOFFEE

**CEAMGEL<sup>®</sup> CF 92-133**  
for vegetarian  
solutions

**CEAMGEL CF 92-133** constitutes a solution for manufacturing vegetarian caramel toffee. It helps to control stickiness and graininess. Ceamgel is the key to produce delicious toffee that has a nice snap when you bite into it, but then it gives way to a tender texture that immediately crumbles and dissolves into your mouth. By adjusting the level of use and soluble solids, a soft or harder toffee can be obtained depending on the desired texture. Both extruded and deposited toffee can be performed with this Ceamgel product, with fast gelling times.



**Carrageenan**

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## BENEFITS



- ⦿ All vegetarian gelatin-free toffee.
- ⦿ Controlled milk reactivity.
- ⦿ Optimized production process.
- ⦿ Reduce stickiness.
- ⦿ Improved chewines.
- ⦿ Improved emulsion.
- ⦿ Heat resistance.
- ⦿ Flavour release.



## BASIC RECIPE CARMEL TOFFEE

### INGREDIENTS %

<b>Ceamgel CF 92-133</b> .....	1.00
Sugar.....	23.30
Salt.....	0.60
Glucose syrup .....	30.0
<small>(DE=42%/ss=80%)</small>	
Hydrogenated palm oil .....	15.0
Lecithin (33,3% w/v solution).....	1.50
Condensed sweet milk .....	29.90
Vanilla flavour .....	Optional
Water .....	Up to 100%

### NUTRITIONAL VALUES

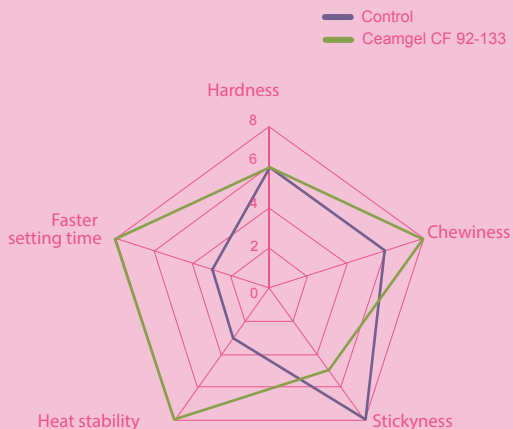
#### COMPONENTS VALUES

Fat.....	18.58 %
Proteins.....	2.18 %
Carbohydrates .....	50,2 %
Dry matter .....	70,94 %
Total Kcal/KJ.....	377/1578

## CEAMGEL CARMEL TOFFEE



### SENSORY ANALYSIS



CEAMSA – Application guidelines

AGL n° 3499 Caramel toffee