



vegan

CEAMBLOOM®
Carrageenan



– Confectionery –

MARSHMALLOWS

CEAMBLOOM® CF

for vegan
solutions

CEAMBLOOM CF 3260 is a new solution specially developed to vegan marshmallows production, which allows the air injection and homogeneity during the process. It provides an elastic, fine-grained and smooth texture.



Carrageenan

Ceambloom CF 3260

 **CEAMSA**

BENEFITS



- Suitable for vegan recipes with plant based proteins.
- Heat stability.
- Fast setting to reduce aging process.
- Very low viscosity of the mass during the process to allow excellent aeration.
- No shrinkage and no dryness over time.



BASIC RECIPE CEAMBLOOM MARSHMALLOWS

INGREDIENTS %

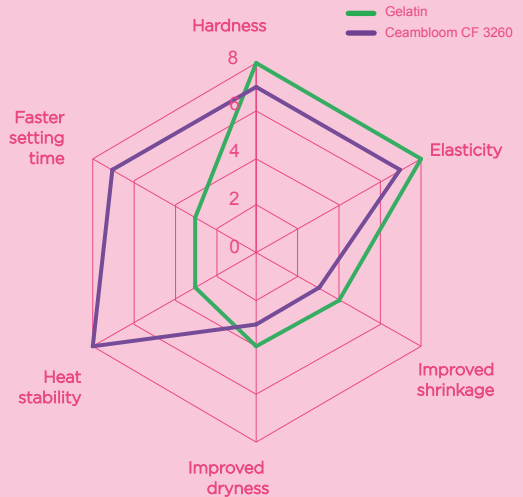
Ceambloom 3260	1.0 - 1.3
Sugar	43.0
Glucose-fructose syrup (DE=62%/SS=70%)	52.0
Water	18.0 - 30.0
Hydrolysed pea protein, 50% H2O (W/v solution)	2.0
Colour and flavour	Optional

NUTRITIONAL VALUES

COMPONENTS	VALUES
Fat	0.0%
Carbohydrates	85.8%
Dry matter	85.7%
Total Kcal/KJ	343/1458

CEAMBLOOM MARSHMALLOWS

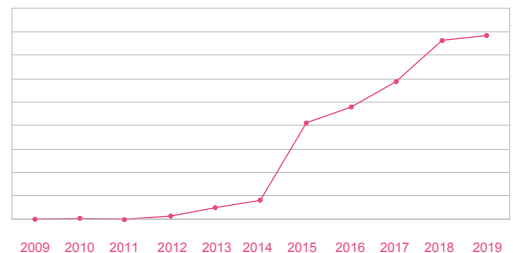
SENSORY ANALYSIS



VEGAN TREND

CONFECTIONERY LAUNCHES EVOLUTION

Source: Innova



— # of product launches

CEAMSA - Application Guidelines
AGL N° 3038 Vegan Marshmallow