

Title (en)

POSITIVE HYDRATION METHOD OF PREPARING CONFECTIONERY AND PRODUCT THEREFROM

Title (de)

POSITIVES HYDRATISIERUNGSVERFAHREN ZUR HERSTELLUNG VON KONFEKT UND PRODUKTE ALSO HERGESTELLT

Title (fr)

PROCEDE DE PREPARATION DE CONFISERIE PAR HYDRATATION POSITIVE ET PRODUIT OBTENU

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Application

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Abstract (en)

[origin: WO9858549A1] The present invention is a new method of making a confectionery mass, such as a nougat, by hydrating sufficiently to form the mass without the need for cooking to drive off moisture. The present invention also includes a product prepared by positively hydrating a mixture of confectionery ingredients including a hydrobinding component and a saccharide-based material.

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