

Title (en)

GELATIN-FREE GELLED CONFECTIONERY AND METHOD FOR PREPARING SUCH A CONFECTIONERY

Title (de)

GELATINEARFREIE GELIERTE SÜSSWARE UND VERFAHREN ZUR HERSTELLUNG EINER SOLCHEN SÜSSWARE

Title (fr)

CONFISERIE GELIFIEE EXEMPT DE GELATINE ET PROCEDE DE PREPARATION D'UNE TELLE CONFISERIE

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Application

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Abstract (en)

[origin: WO2019239073A1] The present invention relates to a novel gelatin-free gelled confectionery comprising 2 % to 4 % of pregelatinized waxy starch and 0.5 % to 1.5 % of branched maltodextrins, wherein the percentages are expressed in dry weight relative to the total weight of the final product. The invention also relates to a method for preparing such a confectionery.

IPC 8 full level

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Citation (search report)

See references of WO 2019239073A1

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