

# MIXTURE FOR BAKERY USES OBTAINED BY CO-CRISTALLISATION

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**Abstract:** The perspective on sucrose as a food ingredient could be changed by a new technology that permits sugar to play a new role accomplished by spontaneous crystallisation. This paper describes the technology employed in order to obtain a free - flowing co-crystallised product (with sucrose, hydrogenated fats and lecithine) and some laboratory trials regarding baked products.

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