

RESEARCHES ON THE POSSIBILITY OF IMPROVING THE CARAMEL MASS CHARACTERISTICS BY MALTODEXTRINS ADDITION

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Abstract: The paper presents the effects of the enzymatic obtained maltodextrins, with different compositions on caramel products. The influence on the -caramel mass is proportional to the amount of the added maltodextrins. The maltodextrins increase the consistency, and the flow temperature and reduce the water absorbtion. The maltodextrin sample containing high molecular weight fractions give a higher consistency, and flow temperature of the caramel mass, than those containing small molecule weight fractions. The decrease of hygrosopicity and the increase of the vitreous transition temperature improve the stability of the caramel products and this call for the employment of the maltodextrins in obtaining these products

Keywords: amylolytic enzymes, caramel products, reducing sugar, vitreous bonbons.

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