

Palatinose



Palatinose is a low-calorie sweetener and is half as sweet as granulated sugar. This sugar substitute can be used just like ordinary sugar in a wide range of products, such as bread, cereal bars, sweets, ice cream, drinks, etc.



1-to-1 with sugar



Melting point: 123°C

Processing

- Hot and cold processable
- Mix with whisk or spatula
- Can be mixed
- Caramelises
- Less soluble in liquid

Application

- Carrot cake
- Savoury preparations
- Sponge cake
- Biscuits
- Ruban
- Biscuit
- Crémeux
- Mousses
- Bavarois

Advantages

- For use in savoury preparations
- Low-calorie
- 50% sweetness value of sugar
- Slow sugar
- Sugar substitute
- Alcohol- and acid-resistant
- Very stable during processing

More info & serving tips :

