

New tool for food designing

Domino Specialty Ingredients, the United States, has developed Envision flavour and texture modifiers that help incorporate sugar's functionality while controlling sweetness. The new range of sweetness inhibitors offer functional properties on par with sucrose, high fructose corn syrup (HFCS) or sorbitol.

Sucrose-based Envision and Super Envision are prepared using a patented co-crystallization technology that yields a granule having a sponge-like structure, with the flavour uniformly dispersed within the sugar matrix. During the process, the microsized crystals mass together into a rounded shape, as opposed to the sharp brick-like structure of sucrose. This rounded formation enhances dispersion, flowability and solubility. The prescribed usage level for Envision is 10 per cent sucrose replacement, i.e. about 100 ppm of flavouring agent in the finished produce. Super Envision, with about eight times the strength of Envision, is generally used at less than 1 per cent.

Liquid products include Super Envision-HFCS and Super Envision-Sorbitol. The high fructose corn syrup ingredient is compatible with liquid syrup operations. It reduces sweetness while retaining functionalities such as moisture retention, mouth-feel and water activity. The recommended usage level is less than one per cent. Contact: Domino Specialty Ingredients, Tate and Lyle North American Sugars Inc., 1100, Key Highway East, Baltimore, MD 21230, the United States. Tel: +1 (800) 6381 590; Fax: +1 (410) 7838 640; E-mail: specialty.ingredients@domsug.com; Website: <http://www.tlna.com/specialty>.
(Website: http://www.foodproductdesign.com/current/0101pf_02.htm)