



APPLICATION GUIDELINE

BAKERY CREAM

Cold process – Heat stable

MATALGIN is a range of functional systems used to optimize texture in bakery cream. Only add sugar, milk, colour and flavour to produce a bakery cream.

MATALGIN provides the desired creamy texture from smooth to firm depending on the system and the dosage.

Benefits of **MATALGIN**:

- ✓ Short mix time
- ✓ Full setting in less than 1 hour
- ✓ Do not require a heat process.
- ✓ **MATALGIN** can be used with any temperature from 4°C to 25°C
- ✓ Specially heat stable if the pastry needs to be baked after cream addition

FUNCTIONAL SYSTEMS

MATALGIN	Dosage (in finish product)	Ingredients	Texture
CP30	0.8% - 2.5%	E401 – E516 – E450iii – E339ii + sugar	Very Smooth - Creamy
CP8A2	0.5% - 1.0%	E401 – E450iii – <i>Lithothamnium calcareum</i>	Smooth
CP5	0.5% - 1.5%	E401 – E516 – E450iii	Soft firm
CP7A	0.5% - 1.5%	E401 – E516 – E450iii	Soft firm
PR270	0.5% - 0.7%		Firm

In the dry mix

Ingredients	%
Sugar	40.0 – 45.0
Semi-skimmed milk powder	30.0 – 35.0
Modified starch*	20.5
MATALGIN	1.9 - 5.7
Colour & Flavour	Qs
TOTAL	100.0

PROCESS

1. Mix 355g of powder with 1l of water
2. Stir quickly until obtaining a homogenous liquid (~ 1mn)
3. Store in the fridge for setting
4. Ready to use before 1 hour

In finish product

Ingredients	%
Sugar	11.0
Semi-skimmed milk powder	9.0
Modified starch*	5.4
MATALGIN	0.5 - 1.5
Colour & Flavour	Qs
Water	Qs
TOTAL	100.0

PROCESS

1. Premix **MATALGIN** with other dry ingredients
2. Put the premix in water
3. Stir quickly until obtaining a homogenous liquid (~ 1mn)
4. Store in the fridge for setting
5. Ready to use before 1 hour

*Pregeflo® PJ20 ou PJ30 - Roquette

Information given as a rough guide and without commitment of the company AGI.