

Formulation



SPECIALTY INGREDIENTS

Sugar-Free Cream Center

SORBOGEM® Fines Crystalline Sorbitol

MALTISWEET® 3145 Maltitol Syrup

Ingredients

Percent

SORBOGEM® Fines Crystalline Sorbitol ¹	44.8
MALTISWEET® 3145 Maltitol Syrup ²	39.6
Frappe ³	10.0
Butter	5.0
Vanilla Extract	0.6

Procedure

- Add MALTISWEET® 3145 Maltitol Syrup, frappe and vanilla extract into a Hobart mixing bowl.
- Mix at high speed using a delta paddle until a light, fluffy blend has been formed (8 minutes).
- Slowly add the butter (melted) and mix at high speed for 1 minute.
- Slowly add the SORBOGEM® Fines Crystalline Sorbitol at low speed with intermittent medium speed mixing to ensure incorporation.
- Once the SORBOGEM® Fines Crystalline Sorbitol are added, mix on high speed using the delta paddle for 5 minutes.
- The finished cream is ready to extrude.
- Cover the extruded cream with a sucrose-free coating and store in a dry, cool environment.

Nutrition Facts

Serving Size (100g)	
Servings Per Container	
Amount Per Serving	
Calories 260	Calories from Fat 35
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 2.5g	13%
Cholesterol 10mg	4%
Sodium 5mg	0%
Total Carbohydrate 82g	27%
Dietary Fiber 0g	0%
Sugars 0g	
Sugar Alcohol 80g	
Protein 0g	
Vitamin A 4%	• Vitamin C 0%
Calcium 0%	• Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

¹SORBOGEM® is a registered trademark of Corn Products International, Inc.

²MALTISWEET® is a registered trademark of Corn Products International, Inc.

³See formulation for Sugar-Free Frappe