

SMOOTHEx G.M.S. IN TOFFEES/CHOCOLATES

PRODUCT

Smoothex Glyceryl Mono Stearate is used as one of the key ingredients in manufacturing premium grade Toffees & Chocolates.

FUNCTIONS

- Facilitates a very fine dispersion of fat even at high temperatures.
- Reduces stickiness & fracturing during production & packing.
- Improves texture & consistency.
- Eliminates fat migration.
- Reduces bloom formation & loss of gloss in coatings.
- Reduces the crystallization of sugar.
- Imparts anti-sticking properties during cutting, wrapping & also during eating.

SPECIFICATIONS

Appearance	Cream White Powder
Acid Value	3 Max.
Iodine Value	3 Max.
Sap Value	145 - 160
Monoester %	40% Min.
Melting Point	60°C ± 5
Free Glycerol	7% Max.

STORAGE

Store in cool & dry place.

PACKING

25 kg Bag

SHELF LIFE

12 months from the date of manufacturing.

TYPICAL COMPOSITION OF MILK CHOCOLATE

Milk Chocolate Nib	12 - 15%
Sugar	40 - 45%
Cocoa Butter	20 - 25%
Lecithin+Smoothex GMS (2:5)	0.7%
Skimmed Milk Powder	20 - 25%

PROCEDURE

The above mix is subjected to the normal process of mixing, refining, conching, tempering & moulding.

TYPICAL COMPOSITION OF TOFFEES

Glucose Syrup (42 DE grade)	170%
Full Cream Condensed Milk	140%
Hardened Fat	45%
Butter Fat	30%
Brown Sugar	115%
Salt	3%
Smoothex G.M.S. (Flavour as desired)	1.0%

PROCEDURE

- Load open boiling pan with glucose syrup, full cream-condensed milk & sugar.
- Stir & warm the mix to 40°C.
- Add fat & Smoothex G.M.S. to it & continue mixing for 10 – 15 minutes.
- Raise the temperature of the batch to boiling & boil down the mix to the required dry solid content.

TOFFEES/CARAMELS

Difference between caramels & toffees lies in the amount of residual moisture left in the confection & amount of fat incorporated.