

BIANCO PLUS

(whitening agent)



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APPLICATIONS

confectionery

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FUNCTIONAL & TECHNOLOGICAL PRODUCTS

Recipe

	%	
WATER	31,3	
SUGAR	30,75	
AGAR	0,47	
GLUCOSE SYRUP	34,13	
WHEAT MODIFIED STARCH	2,4	
CITRIC ACID	0,66	(used as a 50% solution)
E202	0,1	
E171	0,18	(used as a 50% solution)
VANILIA FLAVOUR	0,015	

	%	
WATER	31,3	
SUGAR	30,05	
AGAR	0,5	
GLUCOSE SYRUP	33,33	
WHEAT MODIFIED STARCH	2,1	
CITRIC ACID	0,6	(used as a 50% solution)
E202	0,1	
Bianco PLUS	2	(hydration)
VANILIA FLAVOUR	0,015	

Ph= 3,2-3,8

Addition of agar, starch with equal sugar, diluted in cold water

Reach 75 and add sugar and half the citric acid

Reach 90 and add half the syrup to reach 60-62 brix

Cool to 80 and add remaining citric and syrup

At 75 we add E171, flavours, E202

Fill buckets at 50-55



TiO2 (0,18%)



E516 (2 %)



Bianco Plus (2%)

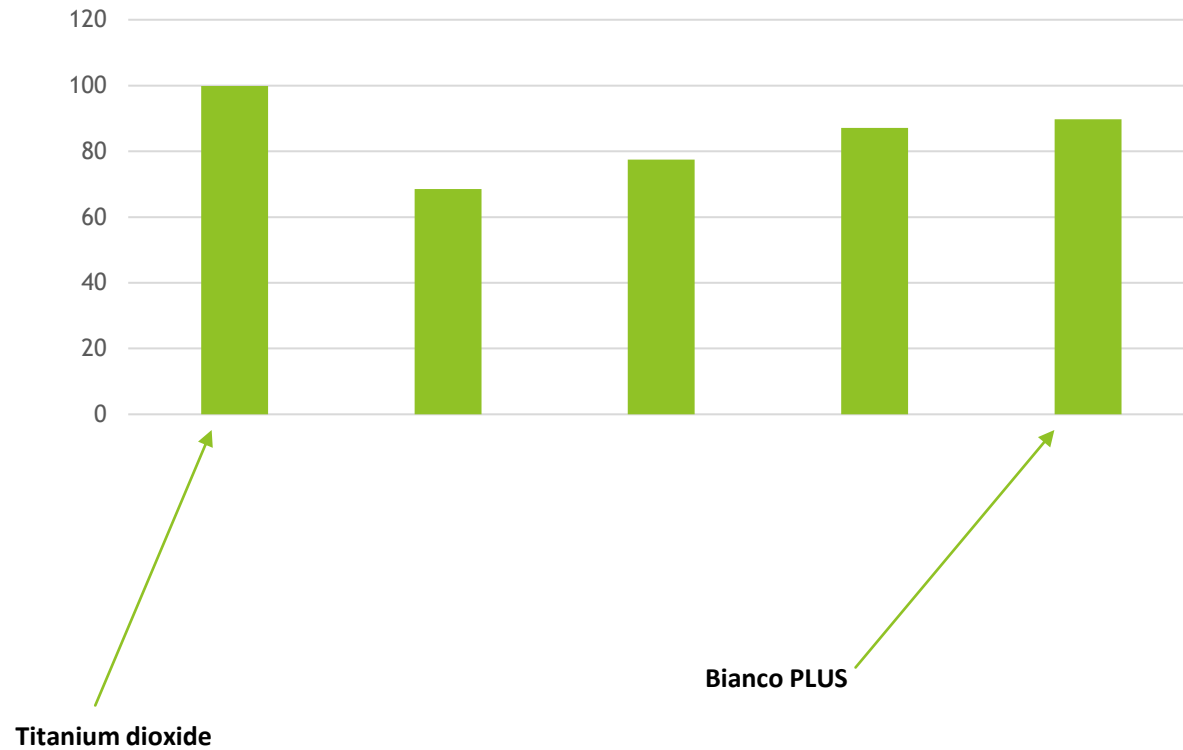


E170 (0,6%)



E516 (1,5 %)

TiO₂ Vs Bianco PLUS L Values of white glazes

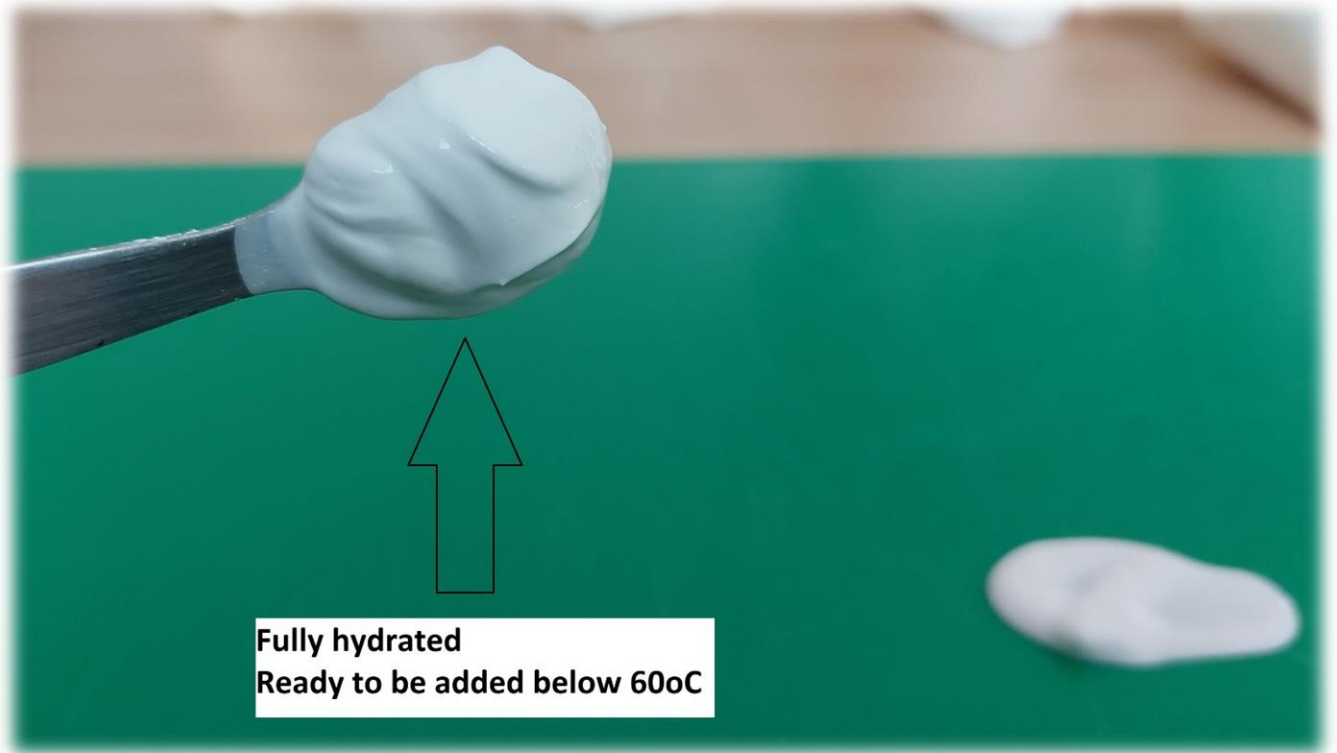


Bianco PLUS was very close to TiO₂ performance as indicated in the L value

Preparation of “white paste” with BIANCO plus

1 : 2

Bianco plus : WATER



Fully hydrated
Ready to be added below 60oC

- Bavarian Cream

Indicative recipe – cream inglese

INGREDIENTS	%
WATER	36,4
SUGAR	30
GLUCOSE SYRUP	24
MODIFIED STARCH	3,52
semi refined k-CARAGENAN	0,5
CELLULOSE	0,5
Preservative	0,8
VEGETABLE FAT (PALM)	3
E471	0,2
E477	0,2
TiO ₂	0,2
E160a	0,03
Salt	0,5
Aroma vanilia	0,15
	100

INGREDIENTS	%
WATER	35,4
SUGAR	29,5
GLUCOSE SYRUP	23,8
MODIFIED STARCH	3,6
semi refined k-CARAGENAN	0,5
CELLULOSE	0,5
Preservative	0,8
VEGETABLE FAT (PALM)	2,9
E471	0,2
E477	0,2
Calcium carbonate	2
E160a	0,03
Salt	0,5
Aroma vanilia	0,15
	100,8

INGREDIENTS	%
WATER	36,07
SUGAR	29,5
GLUCOSE SYRUP	23,6
MODIFIED STARCH	3,5
semi refined k-CARAGENAN	0,5
CELLULOSE	0,5
Preservative	0,75
VEGETABLE FAT (PALM)	2,9
E471	0,2
E477	0,2
Bianco Plus	2,0
E160a	0,03
Salt	0,5
Aroma vanilia	0,15
	100





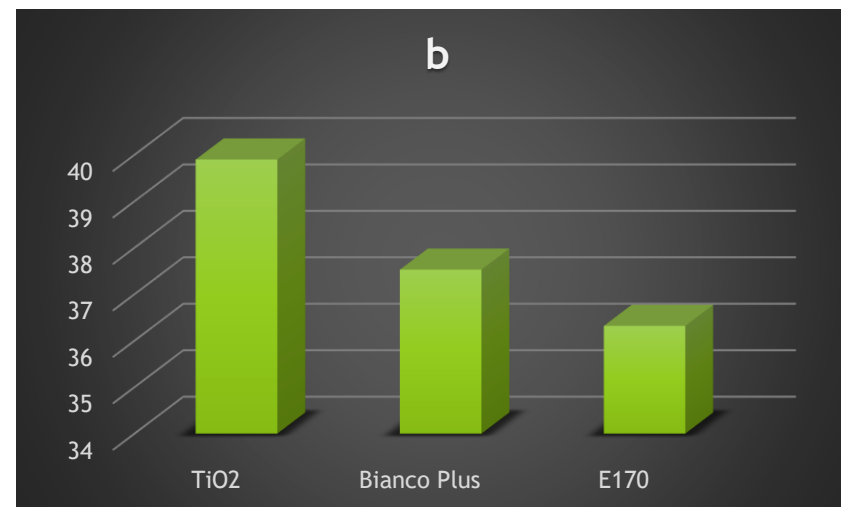
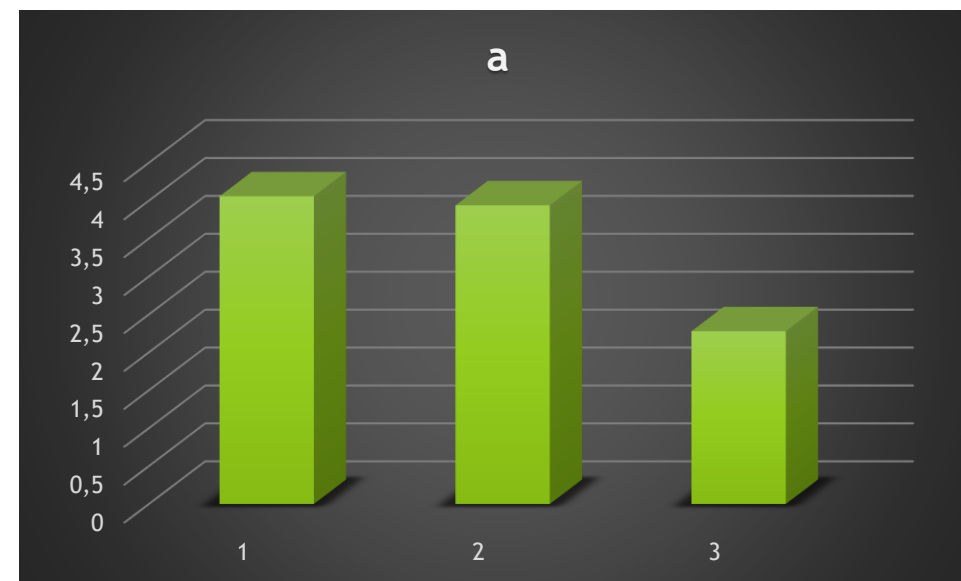
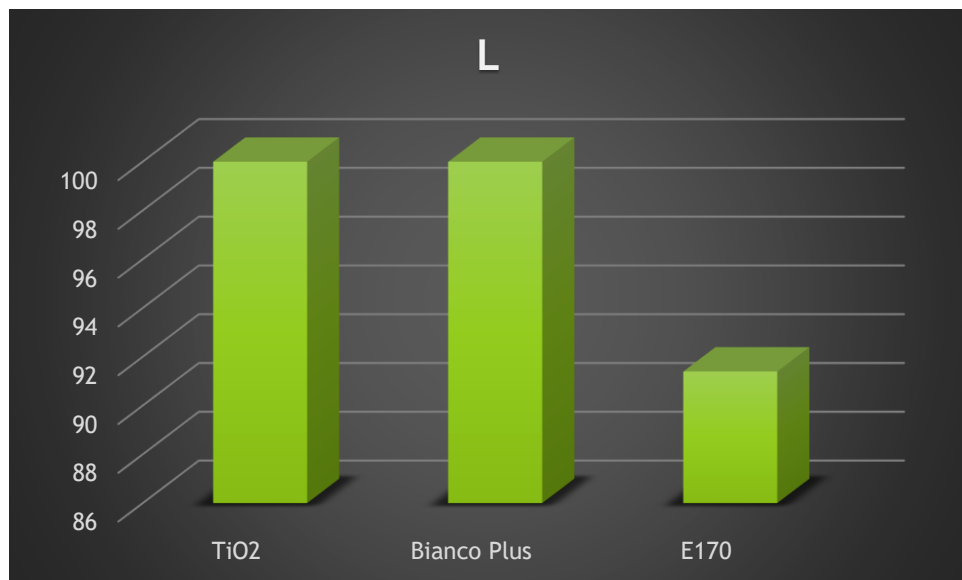
Bianco Plus
2%
cream inglese

TiO₂ 0.2%
Cream inglese

Calcium Carbonate
2%
cream inglese

Color values - L, a , b

	TiO2	Bianco Plus	E170
L	100	100,00	91,40
a	4,06	3,94	2,28
b	39,9	37,53	36,32





Thank you!

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