

## Pound cakes with Actilight® and Maldex® Reduced sugars - High fibre - Reduced fat

### Method

Cream margarine, sugar and maltodextrin in a Mixer during 30s at low speed, then 1 min at high speed. Add eggs and mix for 2 min at low speed. Stop and scrap bowl sides. Mix again for 1min at low speed, then 2 min at high speed. Add flour, salt and baking powder. Mix for 1min at low speed, then 30s at high speed. Add water. Mix for 30s at low speed. Stop and scrap bowl sides. Mix again for 30s at very high speed. Pour the batter in pans and bake in the oven at 170°C for 40 min.

### Recipe

% by weight	reference	test
Wheat Flour	26.1	26.1
Eggs	18.8	18.8
Margarine	15.4	8.2
Sucrose	19.4	11.5
<b>Glucosweet® 461 low fructose glucose syrup</b>	<b>3.7</b>	<b>3.7</b>
<b>Actilight® 950P - scFOS</b>	-	<b>8.4</b>
<b>Maldex® 120 - maltodextrin</b>	-	<b>6.3</b>
<b>Meritena® 200 - wheat starch</b>	<b>4.8</b>	<b>4.8</b>
Baking powder	0.7	0.7
Salt	0.6	0.6
Emulsifier	0.4	0.4
Water	10.1	10.5

#### Maldex®

- » Maltodextrine powder
- » Taste-neutral
- » Bulking agent
- » Improved mouthfeel

#### Actilight®

- » Soluble dietary fibres
- » Short chain fructo-oligosaccharides (scFOS)
- » Prebiotic properties
- » Caloric value: 2 kcal/g

### Nutrition

/100g	reference	test
Energy (kJ / kcal)	1927 / 461	1630 / 390
Protein (g)	6.4	6.4
Carbohydrate (g) of which - sugars (g)	58.3 29.3	56.4 36.6
Sugars reduction (%)		32%
Fat (g) of which - saturates (g)	19.0 10.3	11.3 5.8
Fat reduction (%)	-	40%
Fibre (g) of which prebiotic (g)	1.0	10.5 9.5
Salt (g)	0.8	0.8

The information mentioned herein remain the property of Tereos Syral or its contractors. Although Tereos Syral uses reasonable endeavours to ensure the accuracy and completeness of said information, Tereos Syral waives all liability in relation to its use by the addressee.

June 2012