



Bakery Formula French Nougat

Benefits of our products

Nutrilac® BK-9250 is a highly functional milk protein specifically developed to provide excellent whipping ability in aerated non-fat confectionery.

Key features

- › Egg free
- › Excellent creamy foam structure
- › Long shelf life stability of ingredients and foam
- › Cost Reduction

Formulation

Ingredients	Grams	%
Syrup - part 1		
Invert Syrup 74 % dry matter	264	21,8
Glucose syrup 84% dry matter	65	5,29
Syrup - part 2		
Sugar	475	38,65
Glucose syrup 84% dry matter	120	9,76
Foam - part 3		
Nutrilac® BK 9250	3,6	0,29
Calcium Chloride 34% solution	0,27	0,02
Citric Acid	0,12	0,01
Water	41	3,34
Almonds	260	21,16
	1228,99	100



Procedure 1

- › Heat Invert Syrup and Glucose to 120°C

Procedure 2

- › Heat Sugar and Glucose to 157°

Procedure 3

- › Add water Calcium Chloride and citric acid to a mixer.
- › Lightly stir **Nutrilac® BK 9250** in to the water phase.
- › Whip the mix for 1 minute at high speed.
- › Add part 1 and then part 2 during mixing.
- › Continue mixing for 2 minutes.
- › Mix almonds slowly into the product.
- › Pour the product into trays lined with rice paper. and leave overnight to allow crystallization. Cut to desired shapes and wrap.