

ROUSSELOT® NEUTRALGEL™-B REVOLUTIONARY TASTES AND SUGAR REDUCTION POSSIBILITIES FOR MARSH- MALLOWS AND GUMMIES

As a manufacturer in the confectionery industry, you are always on the lookout for innovative ideas. Groundbreaking flavors – like savory variations, or chocolate – often require a neutral pH-environment to optimize the texture and ensure good flavor release. Until now, this has limited product development. Our newly developed Rousselot NeutralGel brings revolutionary tastes and sugar reduction possibilities within your reach.

NEUTRALGEL, A CAREFULLY SELECTED BLEND

Part of the Rousselot® Synergy Systems™ range, NeutralGel-B has been specially developed to stabilize aerated and non-aerated textures at neutral pH. You can use it in a large number of applications, such as confectionery, snacks, desserts, etc. It guarantees the right texture, desired flavor release, stability and thus the requested shelf-life. NeutralGel-B™ is a combination of a carefully selected bovine-type gelatin with a specific pectin blended at a well-defined ratio.

UNPRECEDENTED FLAVORS, BEST TEXTURED MARSHMALLOWS AND GUMMIES

It is often difficult to obtain good flavor release in sugar confectionery with specific neutral flavors. NeutralGel-B

performs extremely well in sugar, sugar-free, fat and fat-free environments, in which a neutral pH is key to expressing savory flavors.

For example, marshmallows flavored with natural mint oil can only be stabilized with NeutralGel-B. And marshmallow- and gum-like snacks can be flavored with savory tastes as wasabi, cheese, bacon or peanut. In these products, sugar substitutes, such as polydextrose, are used as non-sweet bulking agents. NeutralGel-B plays a key role as texturizer and stabilizer.

OPPORTUNITIES FOR SUGAR FREE AND SUGAR REDUCED CONFECTIONERY

NeutralGel-B perfectly plays the role of texturizing agent, while bringing perfect mouthfeel to sugar-reduced or sugar-free marshmallows or gummies.

EASY TO HANDLE

NeutralGel-B is an all-in-one gelling and foaming system with no need for extra handling. As a manufacturer of traditional marshmallows or gummies, you can easily process this Synergy System without modifying your equipment and production process.

A PATENTED CONCEPT

AperoMallow™ is a savory marshmallow made with NeutralGel-B. It is a low-calorie, fat-free and low-salt savory snack. This innovative concept is patented by Rousselot.



Reaching Further Together


Rousselot

DARLING
INGREDIENTS

ROUSSELOT® SYNERGY SYSTEMS™ FOR EXCITING NEW PRODUCTS

The Rousselot Synergy Systems have been developed to help the food industry create appealing, innovative and successful food products that meet the highest market expectations. They are the result of more than 120 years' experience and a strong innovative drive by Rousselot, the world leader in gelatin.*

High performance solutions, Rousselot Synergy Systems are composed of different types of gelatin and other ingredients that work synergistically. The function of each gelatin and each other ingredient is boosted when they are combined so offering additional product development possibilities to manufacturers. Rousselot offers today four Synergy Systems:



ROUSSELOT® ACIDOGEL™

This gelling agent allows the manufacture of stable acid marshmallows. It is composed of Rousselot gelatin and pectin.



ROUSSELOT® NEUTRALGEL™

This patented gelling blend is the perfect solution to texturize, mimic fat, promote flavor release, and to improve stability over time. It is composed of Rousselot gelatin and pectin.



ROUSSELOT® RESISTAGEL™

This gelling agent is ideal to develop confectionery that preserves its quality in warm climate conditions.



ROUSSELOT® EMULSIGEL™

This patented blend of gelatins is ideal to emulsify and stabilize in an oil-in-water emulsion. With no e-number for gelatin, Rousselot EmulsiGel can receive clean labeling.

With four Rousselot Applications Laboratories in Europe, America & Asia, Rousselot is committed to helping its customers use Rousselot Synergy Systems in their new applications, thus helping them to market faster.

* Global Industry Analysts, Inc. Gelatin a Global Strategic Business report, Nov 2016.

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