

When used in...

Chocolate filling ganache: provides a smooth texture and maintains moistness

Ice-cream: prevents crystallisation, creates a soft and creamy mouth-feel

Bakery products: provides optimum sweetness (half the sweetness of sucrose), and prolongs shelf life

Caramel syrup: prevents crystallisation

Jams & jellies: as a preservative, prevents crystallisation of sugar

Drinks: replaces common syrup, easy to dissolve under various temperatures



Glucose Syrup A300 (43 Be)
SFILG-5
 1 tub × 5 kg

Recipe: ORANGE CAKE

Eggs	177 g
Glucose syrup	110 g
Almond powder	120 g
Cake flour	70 g
Weikfield Baking powder	6 g
Kondima Cocoa powder	25 g
Candied orange	120 g
Milk	150 g
Butter	140 g
Felchlin Dark couverture	100 g

Working:

Melt couverture at 50°C
 Whip butter, gradually add eggs, glucose syrup, almond powder, baking powder, cocoa powder and cake flour.
 Add the milk at room temperature with the candied orange into the mixture.
 Add the butter to the other ingredients.
 Let the mixture set for 2 hours.
 Fill the mixture into a mould and bake at 160°C.

