



CALSPAR INDIA

FOOD ADDITIVES REDEFINED



“WE INNOVATE WE SHARE”

Benefits of using CALPURE- Calcium Carbonate in Snacks

CALPURE provides for the expansion of the dough during processing without increasing fat up-take and without causing excessive delamination or surface blistering. Processed snacks have more expanded, lighter structure than conventional fried or baked products.

The dough formed with 50% to 70% flour, at least 3% hydrolysed starches and preferably 2% to 6% of CALPURE with relatively low level of added water (20% to 40%) else as per the manufacturer's recipe. Based on recipe the cooked snack pieces contain only 18% to 38% fat and are 1% to 14% larger by volume as compared to conventional fried or baked snack pieces of equal weight. The resulting snack will also contain about 1.5% of elemental calcium to enhance its nutritional content.

To achieve desired results CALPURE is unique among all extruding aids and leavening agents used in manufacturing of snacks. CALPURE helps in controlling excessive blistering or delamination when it is added to the dough. On heating it releases carbon dioxide more slowly thus resulting in smaller pockets within the fried or baked snacks. These smaller pockets act to expand the structure but do not absorb extra oil.

The main advantages of using CALPURE

- i) Increased Expansion providing lightness and crispness.
- ii) Lesser Fat absorption, increased shelf life.
- iii) It reduce the formation of pinholes.
- iv) No Blistering or delamination on cooking.
- v) Reduce the adhesion of preformed dough pieces to each other during processing
- vi) Maintains product consistency removing any lot-to-lot variations in final product.
- vii) Increases nutritional content by providing elemental Calcium.