

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
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.



Trimoline - A NATURAL ingredient that has many uses and many benefits to every bakery product

Baking: Bread, Rolls, Buns, Cakes, Sponges, Biscuits

Preparation: Fresh Cream, Butter Cream, Dried Fruits, Marshmallow, Fondant, Icings

Others: Ganache, Ice Cream, Sorbet



Code	Description	Packing		
FLE004	Liquileb Trimoline - Invert Sugar	1pail × 7kg		
		1pail × 15kg		

- An inverted sugar syrup with high dry substance.
- An uncrystallizable sugar that allows freshness and softness to remain for a longer period of time. *With Trimoline, you add control to your baking, increasing tolerance and controlling fermentation. Because Liquileb Trimoline caramelises readily, it avoids over baking. Trimoline is also a humectant that retains moisture and prolongs a product's shelf life. Resulting in a more flavourfull and a more attractive product.*
- Unique formula will allow:- 10% of sugar in the recipe to be replaced with same quantity of Liquileb Trimoline.
- No other recipe adjustments required.
- Brix (at 20°C): 79-81%
- Storage Condition: 15°C-25°C

• Prices inclusive of GST