



OLEOGEL CONTAINING BEESWAX AND MONOGLYCERIDES AS A POTENTIAL SUBSTITUTE FOR CONFECTIONERY PALM FATS

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ABSTRACT

In the confectionery industry large quantities of palm fat in the fillings of chocolate products are used. Based on today's nutritional science results, it is desirable to replace palm oil with healthier fats. Oleogels can provide a kind of solution for this replacement. In our work the rheological, textural and thermal properties of oleogels containing high oleic sunflower oil, beeswax and monoglycerides were determined. In the samples we examined, the gelator concentrations were: 20% beeswax, 15% beeswax and 5% monoglycerides, 10% beeswax and 10% monoglycerides, 5% beeswax and 15% monoglycerides, and 20% monoglycerides. Based on our results, the oleogel containing 15% beeswax and 5% monoglycerides can replace the Chocofill filling fat, which contains mainly palm fat, used in large quantities in sweets.

Keywords: beeswax, chocolate filling, monoglycerides, oleogel, palm oil