

TEXTURAL INVESTIGATION OF A PROTEIN RICH JELLY SWEET

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Today's most interesting nutritional issue might be the accurate protein intake (in quantity as well as in quality point of view). In our research a protein rich jelly type sweet (gummy bear) is developed and investigated. The product is made of an egg white based milk replacement product called "ToTu drink", erythritol, bovine gelatine and fruit pulps (mango, red berries and bananas). The aim of this study is to evaluate the protein rich product's textural properties in function of protein concentration. For that purpose a TPA (textural profile analysis, SMS TAXT Plus texture analyser) was used for evaluation of textural profile of the sweets. Our results show that the increased protein ratio cause a harder more chewy texture, however it might be a positive change in sensorial point of view.