Akesowan, A.
Quality of reduced-fat chiffon cakes prepared with erythritol-sucralose as replacement for sugar

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Abstract
Quality characteristics of reduced-fat chiffon cakes containing 0, 25, 50, 75 and 100% erythritol-sucralose as sugar replacement were carried out. Specific volume decreased (p<0.05) with increased sugar replacement, but weight loss and water activity increased (p<0.05). The 100% erythritol-sucralose cake produced darker colour crumb, more cohesive and adhesive and less springy in relation to those of the control cake. Results from sensory evaluation also showed significant differences in all attributes for any cakes. The cakes with higher levels of erythritol-sucralose content became darker crumb, more moist and less tender and sweet than those with sugar. Total caloric value reduction in 50% erythritol-sucralose cake was about 21.3% in relation to 100 g of the standard cake. © Asian Network for Scientific Information, 2009.

Author Keywords
Bakery product; Low-calorie food; Nutrition; Sugar substitutes

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