

DEZHOU HUIYANG BIOTECHNOLOGY CO. LTD.

海藻糖应用 TREHALOSE APPLICATION

01 中西式点心		Chinese western desert	
应用推按举例 Picture	名称 Item	功能效果 Functional Effect	推荐用量 Recommended additive amount
	月饼 (馅) Moon Cake Filling	保湿, 甜度温和, 明显减小甜腻感, 抗老化, 延长产品保存期。Keep moisture,mild sweetness,significantly reduce the sweetness greasy feeling, prevent starch retrogra ,extend the shelflife of products.	海藻糖占总糖量的20%-35%。Propotion of total sugar 20%-35%.
	点心馅 (豆馅等) Desert Filling(Beast paste etc)	低甜度, 改善甜度, 延长保存期, 防止老化, 保湿并防止水分流失, 可得到更紧密的馅。Low sweetness,prolong storage lfe,prevent starch retrogrddation,Low hygroscopicity, Keep fesh, canstabilize phisical structure	海藻糖占总糖里的25%-50% Propotion of total sugar 25%-50%
	西式糕点(面包蛋糕) Westem pastry(cake,bread)	低甜度, 保持质地松软, 防止淀粉老化, 口感好, 非着色性, 保湿并防止吸潮, 延长保存期, 增加热稳定性。Keep soft,low sweetness, maintain and prevent starch retrogradation taste improvement prevent absorption of moistue, extend the shelf life,increase the thermal stability.	海藻糖占总糖里的10%-30%或面粉量的3%-8%。Propotion of total sugar 10%-30% or propoton of flour 3%-8%
	年糕、团子、麻薯 rice cake, dumpling,Mochi	防止淀粉老化, 经保藏也可保持Q感 Prevent starch retrogradaion, keep the good feeling after period storage	海藻糖占淀粉里的2%-5%。 .Propotion of material 2%-5%.
02 糖果小食		Candy, snacks	
	酥糖 Crispy Candy	防止吸潮, 低甜度, 改善口味, 掩盖异味增强耐热性, 耐酸性。To prevent moisture absorption,low sweetness, improve taste, cover a peculiar smell imnpove heat resistance, acid resistance	海藻糖占总物料的1%-6%或占总糖量的15%-30%account for 1%-6% of total material or 15%-30% of total sugar
	果冻、布丁 Jelly Pudding	改善味道, 低甜度, 食后不留味, 稳定凝胶, 防止吸潮, 防止褐变Improve the taste,no afte taste,stable gel,low sweetess, prevent moisture absorpton, prevert Browning, no Maillard reaction	海藻糖占总糖量的30%-40%或占粉状的2%-10% account for 30%-40%6 of total sugar or 2%-10% of powder
	糖片 sugar pills,sugar-tablet	低甜度, 作为防止潮湿, 改善口感的赋形剂 Low sweetness,as excipients to prevent moisture absorption, improve the taste	海藻糖占总糖量的25%-100% propotion of total sugar 25%-100%
	果汁软糖 Marshmallow, fruit juice jelly	低甜度, 保持水分, 防止吸潮 Low sweetness:keep moisture,prevent moisture absorption.	海藻糖取代10%的果葡糖浆propotion of total sugar 10%

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	奶糖 Toffee, milk candy	低甜度, 改善口感, 提高奶油感 Low sweetness, improve taste and enhance the sense of cream	海藻糖占总糖里的5% propotion of total sugar 5%
	口香糖 chewing gum, bubblegum, gum	低甜度, 益牙, 赋予水分感, 防止硬化, 掩盖异 Low sweetness, good for teeth, keep moisture, prevent hardering, cover apecuair smell	海藻糖占物料的4%-8% 或占总糖量的10%-25% account for 4%-8% of total material or 10%-25% of total sugar
	巧克力 chocolate	低甜度, 改善口味, 保持风味 Low swweetess, improve the taste, Enhance the flavor	海藻糖占总糖里的30%-40% 或物料的5%-15% account for 30%-40% of total sugar or 5%-15% of total material
	固体饮料 solid dink, powder dink, solid beverage	调整平衡味道, 掩盖或减低苦味, 调整甜度, 减低甜度, 使粉末具有分散性, 可稳定颗粒, 防止褐变, 改善风味 Adjust the balance of flavor, cover up or reduce the bitter taste, adjust the sweetess. swweetess further, to make the powder is dispersed, can stable particles, prevent Browning, improve the flavor	海藻糖占总物料的1%-5% account for 1%-5% of total material
	糖衣零食 sugar-coated snacks, sugar coating	保持松脆口感, 防止吸潮, 低甜度, 有光泽, 摘盖油异味, 改善口感, 抑制蛋白质变性, 平衡味道, 增加油脂感 Keep crunchy textre, prevent moisture absorpton, low sweetness, luster, cover oil smell, improve taste, inhibit protein denaturation, balanced flavor.	按原料的1%-10%的用量添 propotion of material 1%-10%
03 肉质与海鲜加工 Meat and Seafood products processing			
	畜禽肉蛋加工品 domestic animal products, meat, egg, processed products	提高冷冻耐性, 保护蛋白质, 防止脂肪酸分解形成肉臊味 Reduction of damage during freeze. Prevention of protein denaturation. To improve the freezing tolerance, in order to protect the proteim fom fatty acid decompo stion fonn SAO favor meat	海藻糖占物料总量的2%~8% Propotion of total material weight 2%-8%
	水产品加工(鱼片, 鱼糜, 鱼糕及其制成品) processing of aquatic products (fillet, minced fillet, breaded fish)	提高冷冻耐性, 保护蛋白质, 防止脱水, 软化, 抑制鱼腐腥味, 维持弹性和新鲜口感, 防止老化改善口感, 防止组织萎缩 Improve the freezing tolerance, protect protein from denaturation so ftering, inhibit rotting fish smell, maintain flexibility degree and fresh on the palate, improve the taste, prevent tissue atrophy	海藻糖占物料总量的2%~8% Propotion of total material weight 2%-8%

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	烤鱼片 tereyaki, gilled fillet roast fishflet	掩盖鱼腥味, 改善口感, 防止硬化, 保持水分活性, 防止变色 Cover fishy smell, improve the taste prevent hardening, keep the water activity, prevent discoloration, no maillardreacion	海藻糖占物料总量的2%~8% Propotion of total material weight 2%-8%
	调味紫菜, 海苔 agar,nori,sea sedge,seasoning seaweed	防止吸湿, 改善口感, 低甜度 To prevent moisture absorption,improve the taste,low sweetness	按调味液的5%添加或物料的1%-5% account for 5% of flavoring liquid or 1%-5% of total material.
04米面制品 <i>Pasta & Instant Food, Rice flour products</i>			
	米饭类 rice, rice dishes, rice recipes	防止老化硬化, 保持柔软耐冷藏, 保持米粒形状, 抑制饭汁溢出, 改善口感, 提高风味, 抑制杂臭味, 抑制陈米味 Prevention of starch retrogradation, enhance the flavor	按用米量的6%-8%添加 Account for 6%-8% of rice additive amount
	面类 noodles, pasta, sliced noodleschow mein, noodle categories	防止老化, 改善口感, 防止串味, 防止面条汁溢出黏糊 To prevenT starch retrogradation, improve the taste,prevent odooour, prevent spillage creamy past asauce	按面粉里的1%-5%添加 Propotion of material 1%-5%
	饼干类 cookies, biscuit	低甜度, 防止老化, 硬化 Low sweetness,prevent retrogradaion, taste improvement	海藻糖占总糖里的10%-30% Propotion of total sugar 10%~30%
	米饼 rice cake	改善口感, 提高味道, 低甜度, 防止老化, 突出风味 The improvement of taste and smell, low sweetness, prevent starch retrogradaion, highlight the flavor	海藻糖占总糖里的30-40% Propotion of total sugar 30%-40%
05 饮料 <i>Drink, beverage, soft drink</i>			
	运动饮料 sports dink, sport beverage	饮用后血糖上升缓慢, 峰值也很低, 降低的时间较长, 能里提供持久 After drimking, the blood sugar rises slowly, peak value is low, Lower for a long time, provide enduring energy	海藻糖占物料总量的5%-10%或占糖量的50% account for 5%-10% of total material or 50% of total sugar
	果汁饮料 fruit juice, fruit drink juice beverage,fizzy drink	提高风味, 提高果汁感, 防止变色, 改善甜味, 掩盖涩味 Adjust the balance of flavor, cover up or reduce the bitter taste,To prevent discoloraton,reduce the sweetness, cover the astringency	海藻糖占物料总里的5%-10% propotion of total material weight 5%-10%

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	果酒, 甜酒 fruit wine, sweet wine, dessert wine, liqueur	稳定营养成分, 低甜度, 掩盖涩味, 防止褐变 Stability of nutrients, low sweetness, mask astringency, prevent Browning, no maillard reaction	海藻糖占物料总里的5%-10% Proportion of total material weight 5%-10%
	茶, 蔬菜饮料 tea, vegetable beverage, vegetable drinks	有抑制青涩味, 掩蔽苦味杂味的效果 bitterness depressant, masking the bitter taste	海藻糖占物料的1% account for 1% of total material
	豆奶 soy milk, bean milk, soya bean	调整风味, 抑制豆腥味 Adjust the flavor, inhibition of bean smell	海藻糖占物料总量的5%-10% Proportion of total material weight 5%-10%
06 蔬菜水果制品 <i>Vegetables fruit products</i>			
	干果类 dry fruit, dried fruit, nuts	低甜度, 防止吸湿, 改善观感, 复水迅速 Low sweetness, prevent moisture absorbing, improve the appearance and mouth-feel, rewatering quickly	海藻糖占总糖量的30%或物料的3%-6% account for 30% of total sugar
	果酱 jam, fruit jam, marmalade	低甜度, 改善风味 Low sweetness, improve the flav	海藻糖占总糖量的10%-30% proportion of total sugar 10%-30%
	脱水蔬菜 dehydrated vegetable, evaporated / dried vegetables	复水还原性能优异, 防止变色 excellent rewatering reduction property, prevent browning	取代葡萄糖, 山梨糖, 蔗糖作为保护剂 Completely replace glucose, sorbitol, sucrose used as protective agent.
07 调味品 <i>Condiment, seasoning, flavouring</i>			
	调味酱 bechamel, catchup	低甜度, 稳定凝胶作用, 防止变色, 提高风味 Low sweetness, stabilize the gel effect, prevent browning, enhance the flavor	海藻糖占总糖量的30%或物料的2%-6% account for 30% of total sugar or 2%-6% total material
	泡菜 pickle, pickled vegetable, kraut	改善口味, 维持风味, 保持水分, 防止褐变 Improve the taste, to maintain flavor, keep moisture, prevent browning	海藻糖占总糖量的0.5%-3%或物料的2%-6% account for 0.5%-3% of total sugar or 2%-6% total material
	汤粉料 powder, powder lot, soup powder	防止一些氨基酸的苦味, 调整甜度, 防止褐变, 防止淀粉老化, 提高粉末的分散性 To prevent some of the bitter taste of the amino acids, adjust the sweetness, prevent browning, prevent starch aging, improve the dispersion of powder	海藻糖占总物料的1%-5% account for 1%-5% of total material