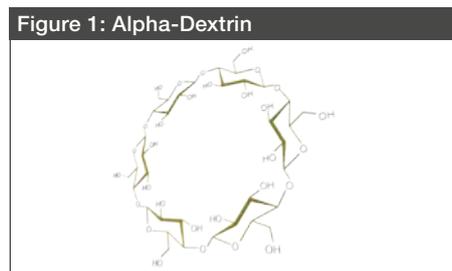


# CAVAMAX® W6 – NEW WAYS OF STABILIZING AERATED FOOD

Whipped food products usually depend on fat or protein for the stabilization of gas bubbles. With CAVAMAX® W6 alpha-dextrin, WACKER now offers you a whipping aid for a novel range of dessert mousse preparations. Aeration with CAVAMAX® W6 works in fat-based and fat-free products and even under acidic conditions, which makes it the ideal stabilizer for the preparation of fruit mousses and other desserts.

Whipping aids are typically emulsifying proteins or lecithins from milk, soy or egg. These products, however, can be sensitive to heat, acids and fats, are potentially allergenic and mostly based on animal sources.

**The Perfect Solution: CAVAMAX® W6**  
CAVAMAX® W6 is a naturally occurring, cyclic oligosaccharide, enzymatically produced from starch (Figure 1). It is a well-defined, pure substance with beneficial technical properties. This non-digestible, yet fully fermentable, water-soluble dietary fiber allows you to aerate even fat-free and protein-free products very efficiently.



WACKER is a leading manufacturer of cyclodextrins and offers large volumes at food-grade quality.

**Foam Stabilization**  
CAVAMAX® W6 works under acidic conditions and allows you to significantly reduce or even replace the fat in your dessert mousse preparations. As it is a dietary fiber, it perfectly suits current health trends by delivering fruit dessert mousses with more fiber and fewer calories than fat-based desserts.

- Key Benefits of CAVAMAX® W6**
- Healthy, emulsifying dietary fiber
  - Creates a high overrun and a stable foam
  - Provides excellent mouthfeel
  - Whipping at low pH with or without fat
  - No additional emulsifier required
  - No allergens and no E numbers
  - Purely vegetarian (vegan on request)

Table 1: Sample Formulations: Chocolate, Fruit and Buttermilk Dessert Mousses					
Chocolate Mousse [%]		Fruit Mousse [%]		Buttermilk Dessert Mousse (No E Numbers) [%]	
Milk, 1.5% fat	65.0	Fruit puree	71.7	Buttermilk, 1.0% fat	70.0
CAVAMAX® W6	4.5	CAVAMAX® W6	3.5	CAVAMAX® W6	4.5
Sugar	15.5	Sugar	10.0	Sugar	8.0
Instant gelatin*	1.5	Modified starch*	0.5	Pectin	3.0
Casein	1.5	Locust bean gum	0.3	Dextrose	14.5
Cocoa powder	11.0	Xanthan gum	0.3		
		Dextrose	13.7		

\* CAVAMAX® W6 can be combined with classical recipes using gelatin or starch, but also enables E-number-free formulations.

- Dessert Mousse Preparation**
1. Mix all ingredients with a wire whip at low speed for 4 minutes.
  2. Whip at maximum speed for 8 minutes.

**What Can CAVAMAX® W6 Do for You?**

CAVAMAX® W6 can be used wherever a carbohydrate-based product needs to be aerated. It represents a vegetarian/vegan alternative for a large variety of dessert mousse applications. Protein-free, fat-free or fat-reduced food products can be aerated even at low pH. CAVAMAX® W6 can be used for aerating protein-based foods such as dairy products, as well as carbohydrate-based products such as honey and fruit juices. CAVAMAX® W6 opens up a wide spectrum of food applications and ideas for creating new dessert variations.

Figure 2: Preparation of Mango Mousse



This simple recipe for mango mousse consists of mango juice, sugar, xanthan gum and CAVAMAX® W6.

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