SUMMARY

Armed with this finding and after numerous research studies, it is to the credit of the applicant company to have satisfied all the demands required and to have found that such an objective could be achieved provided that a particular combination of a starch hydrolyzate, in particular a maltodextrin, and a fiber, is used.

It is therefore to the credit of the applicant to have discovered that a combination of a starch hydrolyzate and a plant fiber could, surprisingly and unexpectedly with respect to the prerequisites of the prior art, advantageously replace fat in confectioneries, in particular of the chewing paste type, while at the same time preserving organoleptic qualities, in particular gustative, olfactory, visual and tactile properties, at least equivalent to or even greater than those of the conventional confectioneries containing fat. Moreover, the present disclosure also makes it possible to improve the preservation time of the confectioneries by avoiding problems of confectioneries turning rancid, generally linked to the oxidation of the fats.

The confectioneries which are a subject of the present disclosure also exhibit a lesser phenomenon of deformation linked in some cases to a softening of the fat.

In one aspect, the present disclosure therefore relates to a confectionery, in particular of chewing paste type, having a reduced or zero fat content, characterized in that it comprises a mixture of a starch hydrolyzate, in particular a maltodextrin, and a plant fiber.

In one particular embodiment, the confectionery according

to the present disclosure comprises a fat content of less than 3%, the percentage being expressed by weight relative to the total weight of the confectionery.

Said confectionery is characterized in that it comprises from 0.1% to 25% of a starch hydrolyzate, preferably from 2% to 10%, more preferentially from 3% to 8%, the percentages being expressed by weight relative to the total weight of the confectionery. It is also characterized in that it comprises from 0.1% to 50% fiber, preferably from 1% to 10%, more preferentially from 1% to 6%, the percentages being expressed by weight relative to the total weight of the confectionery.

According to an advantageous embodiment, said confectionery according to the present disclosure does not contain gelatin and/or sugar.

According to one preferred mode, the maltodextrin has a DE of less than 10, and more preferentially still a DE of less than 5.

According to an even more preferred mode, the starch hydrolyzate is a maltodextrin which has a DE equal to 2.

In the confectionery according to the present disclosure, the plant fiber is chosen from soluble fibers, insoluble fibers, or mixtures thereof.

According to one preferred mode, the insoluble plant fiber is chosen from resistant starches, cereal fibers, fruit fibers, vegetable fibers, leguminous plant fibers, or mixtures thereof.

According to another preferred embodiment of the present disclosure,

the soluble plant fiber is chosen from fructans, including fructooligosaccharides (FOSs) and inulin, glucooligosaccharides (GOSs), isomaltooligosaccharides (IMOs), transgalactooligosaccharides (TOSs), pyrodextrins, polydextrose, branched maltodextrins, indigestible dextrins or soluble oligosaccharides derived from oleaginous plants or protein-producing plants.

According to a more preferential mode, the soluble plant fiber is a branched maltodextrin.

According to a particular embodiment, the confectionery according to the present disclosure contains a gum base, in particular from 5% to 50% by weight of gum base.

According to a particular embodiment, the confectionery according to the present disclosure does not contain polyols.

In another aspect, the present disclosure relates to the use of a mixture of a starch hydrolyzate, in particular a maltodextrin, and a plant fiber as substitute for fat in a confectionery, in particular in a chewing paste.

In another aspect, the present disclosure relates to a chewing gum composition containing, with the percentages being given as dry weight relative to the total weight of said chewing gum composition:

- from 5% to 25%, preferentially from 7% to 22%, of at least one gum base,
- from 5% to 90%, preferentially from 20% to 80%, and more preferentially still from 30% to 75% of the confectionery according to the present disclosure,
- from 0.1% to 8%, preferentially from 0.1% to 3%, of at least one flavor.

In a further aspect, the present disclosure relates to the process for manufacturing the chewing gum composition of the present disclosure, characterized in that it comprises the following steps:

- mixing the confectionery of the present disclosure with the gum base,
- rolling or extruding the mixture,
- recovering the chewing gums.

DETAILED DESCRIPTION OF THE EMBODIMENTS

A subject of the present invention is a novel confectionery, in particular a chewing paste, characterized in that it has a reduced or even zero fat content, and comprising a mixture of a starch hydrolyzate and a plant fiber.

In one preferential mode, the present invention relates to a novel confectionery comprising from 0.1% to 25% of a starch hydrolyzate, preferably from 2% to 10%, more preferentially from 3% to 8%, the percentages being expressed by weight relative to the total weight of the confectionery.

In another preferential mode, the present invention relates to a novel confectionery comprising from 0.1% to 50% fiber, preferably from 1% to 10%, more preferentially from 1% to 6%, the percentages being expressed by weight relative to the total weight of the confectionery.

The chewing pastes concerned by the present invention are characterized by the presence of fats which give them a soft and supple texture, as opposed to cooked sugars.

Chewing pastes also contain incorporated air and the sugar is generally partially crystallized so as to obtain a short texture. Glucose syrups contribute to the texture by