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 fat content of less than 3%, the percentage being expressed by weight relative to the total weight of the confectionery, characterized in that it comprises a mixture of a starch hydrolyzate, in particular a non-fibrous maltodextrin, and a plant fiber.

In one particular embodiment, the confectionery according

CLAIMS

1. A chewing paste having a fat content of less than 3%, the percentage being expressed by weight relative to the total weight of the confectionery, characterized in that it comprises a mixture of a non-fibrous maltodextrin and a plant fiber.

2. The chewing paste as claimed in claim 1, characterized in that it comprises from 0.1% to 25% of a maltodextrin, preferably from 2% to 10%, more preferentially from 3% to 8%, the percentages being expressed by weight relative to the total weight of the chewing paste.

3. The chewing paste as claimed in claim 1, characterized in that it comprises from 0.1% to 50% of a plant 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 chewing paste.

4. The chewing paste as claimed in any one of claims 1 to 3, characterized in that it does not contain gelatin.

5. The chewing paste as claimed in any one of claims 1 to 4, characterized in that it is sugar-free.

6. The chewing paste as claimed in any one of claims 1 to 5, characterized in that the maltodextrin has a DE of less than 10, and more preferentially a DE of less than 5.

7. The chewing paste as claimed in claim 6, characterized in that the maltodextrin has a DE equal to 2.

8. The chewing paste as claimed in any one of claims 1 to 7, characterized in that the plant fiber is chosen from soluble fibers, insoluble fibers, or mixtures thereof.

9. The chewing paste as claimed in claim 8, characterized in that said insoluble plant fiber is chosen from resistant starches, cereal fibers, fruit fibers, vegetable fibers, leguminous plant fibers, or mixtures thereof.

10. The chewing paste as claimed in claim 8, characterized in that said soluble plant fiber is chosen from fructans, including fructooligosaccharides (FOSs) and inulin, glucooligosaccharides (GOSs), isomaltooligosaccharides (IMOs), transgalactooligosaccharides (TOSs), pyrodextrins, polydextrose, branched maltodextrins, indigestible dextrins and soluble oligosaccharides derived from oleaginous plants or protein-producing plants.

11. The chewing paste as claimed in claim 10, characterized in that the plant fiber is a branched maltodextrin.

12. The chewing paste as claimed in any one of claims 1 to 11, characterized in that it also contains a gum base, in particular from 5% to 50% by weight of gum base.

13. The chewing paste as claimed in claim 12, characterized in that it does not contain polyols.

14. The use of a mixture of a maltodextrin and a plant fiber as substitute for fat in a chewing paste.

15. 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 chewing paste as claimed in any one of claims 1 to 13,
- from 0.1% to 8%, preferentially from 0.1% to 3%, of at least one flavor.

16. A process for manufacturing the chewing gum composition as claimed in claim 15, characterized in that it comprises the following steps:

- mixing the chewing paste as claimed in any one of claims 1 to 13 with the gum base,
- rolling or extruding the mixture,
- recovering the chewing gums.