

The invention relates to the food industry, in particular to a method for evaluating the thermostability of stuffing for bakery and confectionery products.

The method, according to the invention, provides for the calculation of stuffing thermo-stability index value with a content of dry substances of 30...65%, prepared from the following components for 100 kg of finished product, in kg: fruit, berry or vegetable raw material 45.0...50.0, sugar 20.2...57.1, starch 0.5...1.0, gellan gum 0.1...1.0, citric acid 0.1...0.3, using the formula:

$$BI = 59.65 - 4.76A - 85.26G + 0.33SU + 49.19A \cdot G + 0.12A \cdot SU + 0.22G \cdot SU - 0.82A^2 G \cdot SU + 290.87G^2 - 189.69G^3 - 0.0087SU^2,$$

where:

BI – thermostability index, units

G – gellan gum content, kg

A – starch content, kg

SU – dry substance content, %,

at the same time if BI value is equal to 90...100 units the stuffing possesses high thermostability, to 80...89 – average thermo-stability, and if less than 80 the stuffing is thermally unstable.

Claims: 1