Case Study

Microwavable Dough

Improve microwavability – less dehydration and fewer burn spots – while also lowering fat, calories and carbohydrates.

A multi-national food Company produced a variety of microwavable sandwiches. Consumer demand pushed the Company to formulate new dough in order reduce the total carbohydrates in the sandwich, without degrading mouthfeel and without increasing costs. The Company's attempts to reformulate resulted in both longer processing times and inconsistent finished product with poor mouth feel. Z Trim corn fiber, with its unmatched ability to manage moisture, provided the Company with the ability to meet all of its objectives.

Z-TRIM INGREDIENTS

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Business Situation

- Due to changing customer demands, the Company was challenged to create a low calorie/carbohydrate version of a popular frozen sandwich.

Technical Situation

- In the process of creating low carbohydrate dough for the sandwich, the Company had problems creating machinable dough in a cost-effective manner that resulted in a product with a mouth feel similar to the current, high carbohydrate sandwich.

Solution

- The Company created a gel consisting of Z Trim corn fiber and water, which was then blended in with the other ingredients during processing. Because of Z Trim's unique ability to hold up to 30 times its own weight in water, an additional 10% of water was added to the finished product, both reducing processing time and providing a more consistent mixing of the dough.
- This low usage level also allowed the customer a cost-effective way to improve their product.

Benefits

- Better microwavability, improved shelf life showing less dehydration and fewer burn spots during heating.
- Sensory tests showed finished product had a better mouthfeel while also being lower in fat, calories and carbohydrates.

For additional information contact us: 847-549-6002 option #1 for Sales

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