



Note by Note Recipe "NbN WAFERS"

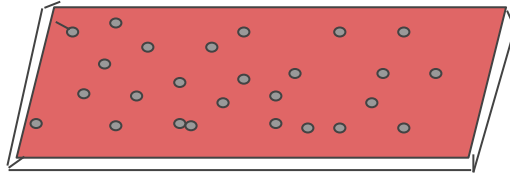
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NbN Wafers

- NbN Wafers are small rectangular sheets of flavoured wafers made up of methyl cellulose, amylose, amylopectin, gluten, solid fat, water, sucrose and flavours.



Consistency	Solid (Crunchier) by Amylose, Amylopectin, m-Cellulose and Gluten
Colour	Pink (Erythrosine E127)
Taste	Sweetnes by sucrose
Odour	Strawberry & Menthol

Recipe

- Amylose - 10%
- Amylopectin - 40%
- Gluten - 2%
- Methyl Cellulose - 2.1%
- Water - 35%
- Solid Fat - 4.8%
- Sugar - 5.9%
- Strawberry (hexyl -2- methyl butyrate) & Menthol -0.05 & 0.05%
- E127- 0.1%

PROCESS

- Water at room temperature is measured and poured in a vessel.
- Methylcellulose is added to it and whipped.
- Slowly other ingredients such as amylose, amylopectin, gluten e.t.c are added while continuing the whipping.
- Once the ingredients are well mixed (presence of air bubbles), it is poured in the form of sheets and kept in the oven $\sim 200^{\circ}\text{C}$ for 25 mins.
- Cellulose main role is to act as emulsifier, thickener and as foaming agent.

What happens inside?

- Gelatinization of starch.
- Formation of protein network.
- Partial removal of water.

CONCLUSION

- The expected final product is a thicker sheet with air bubbles dispersed throughout the system.
- The texture must be crunchier and a giving a fruity flavour.