



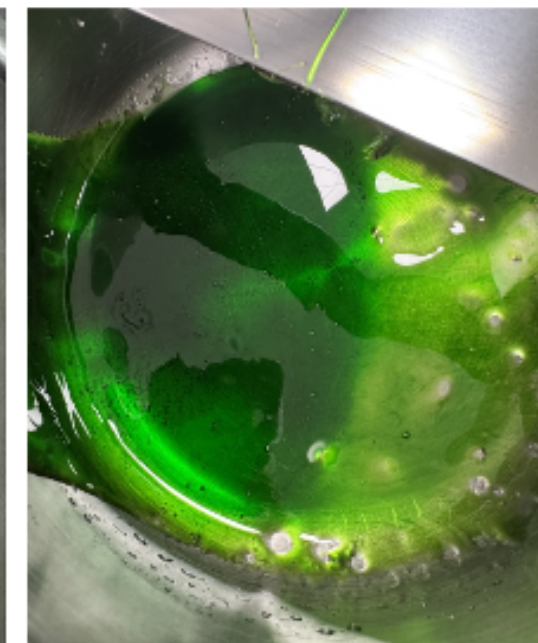
# TREASURE OF THE CARIBBEAN

NOTE-BY-NOTE  
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SEP 2026

# CONCEPT & RESULT



# ISOMALT JEWELS



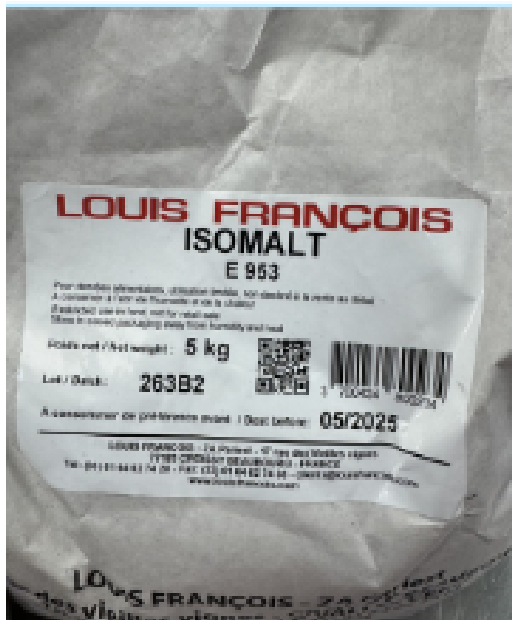
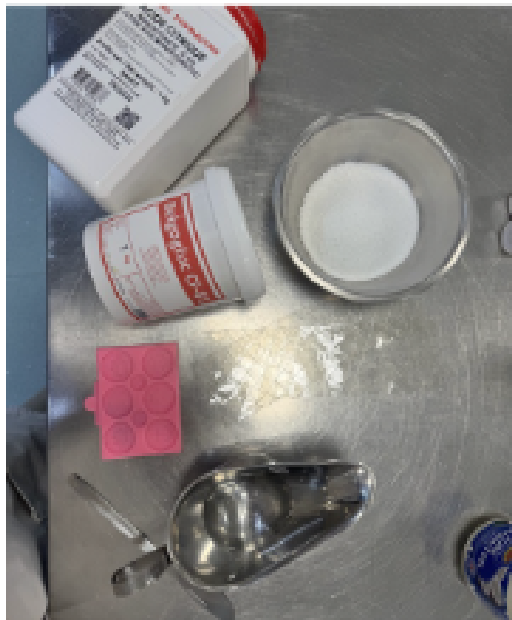
## Ingredients

- 100g isomalt (Louis François) (300g total)
- 10g water (30g total)
- 0.75g citronella flavouring (Sosa)
- 0.75g watermelon flavouring (Sosa)
- 0.75g passion fruit flavouring (Sosa)
- 0.5g green gel colouring (Cake Decorations)
- 0.5g red gel colouring (Cake Decorations)

## Equipment

- Small pans
- Bowls
- Candy thermometer
- Silicon mold (jewel shaped)
- Spatula
- Silicon mat
- Scale
- Metal spoon

# GELATIN COMS



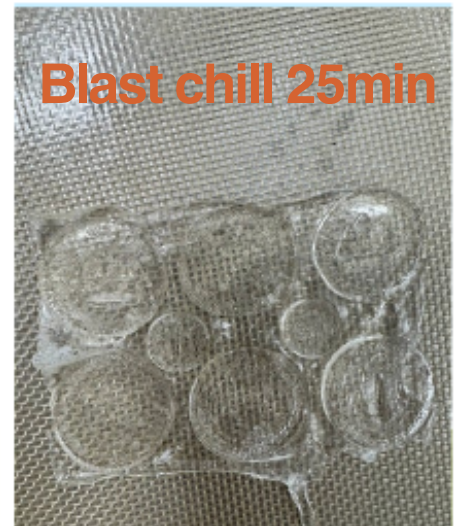
Cut gelatine sheets



Water+ isomalt



+ hydrated gelatine  
+ citric acid  
+ glucose  
+ flavouring



Blast chill 25min

## Ingredients

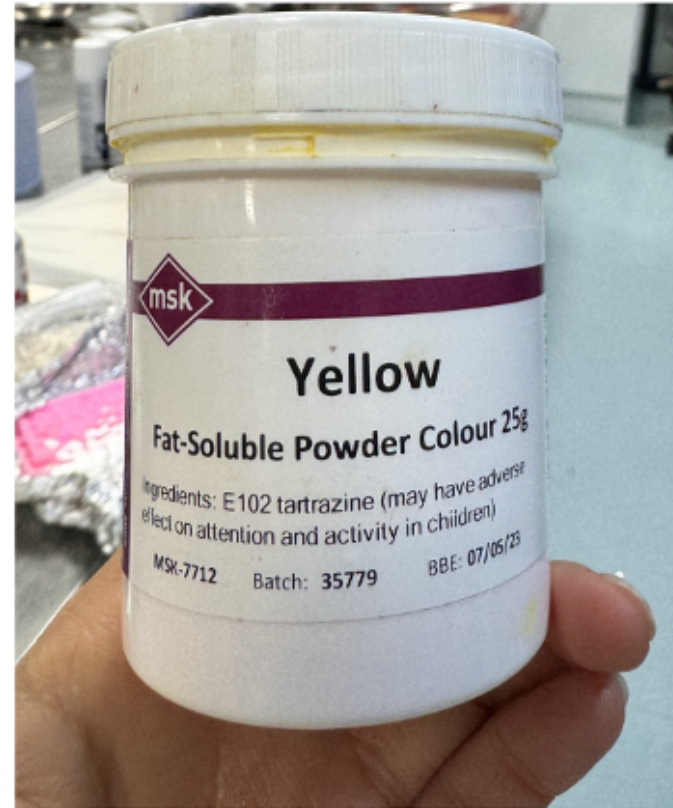
- 22.5g water (45g total)
- 5g gelatine sheets (Newforge) (10g total)
- 16g isomalt (Louis François) (36g total)
- 6g water (12g total)
- 20g glucose syrup (Belgosuc) (40g total)
- 1g citric acid (Louis François) (2g total)
- 0.75g lemon flavouring (Sosa)
- 0.75g yuzu flavouring (Sosa)
- 1g gold spray (Via delle Arti)
- 0.5g silver spray (Via delle Arti)
- 0.5g bronze spray (MSK)

## Equipment

- Silicon mould
- Silicon mat
- Blast Chiller
- Bowls
- Pans
- Thermomix
- Scale
- Metal spoon
- Spatula
- Knife



# MALTODEXTRIN SAND



## Ingredients

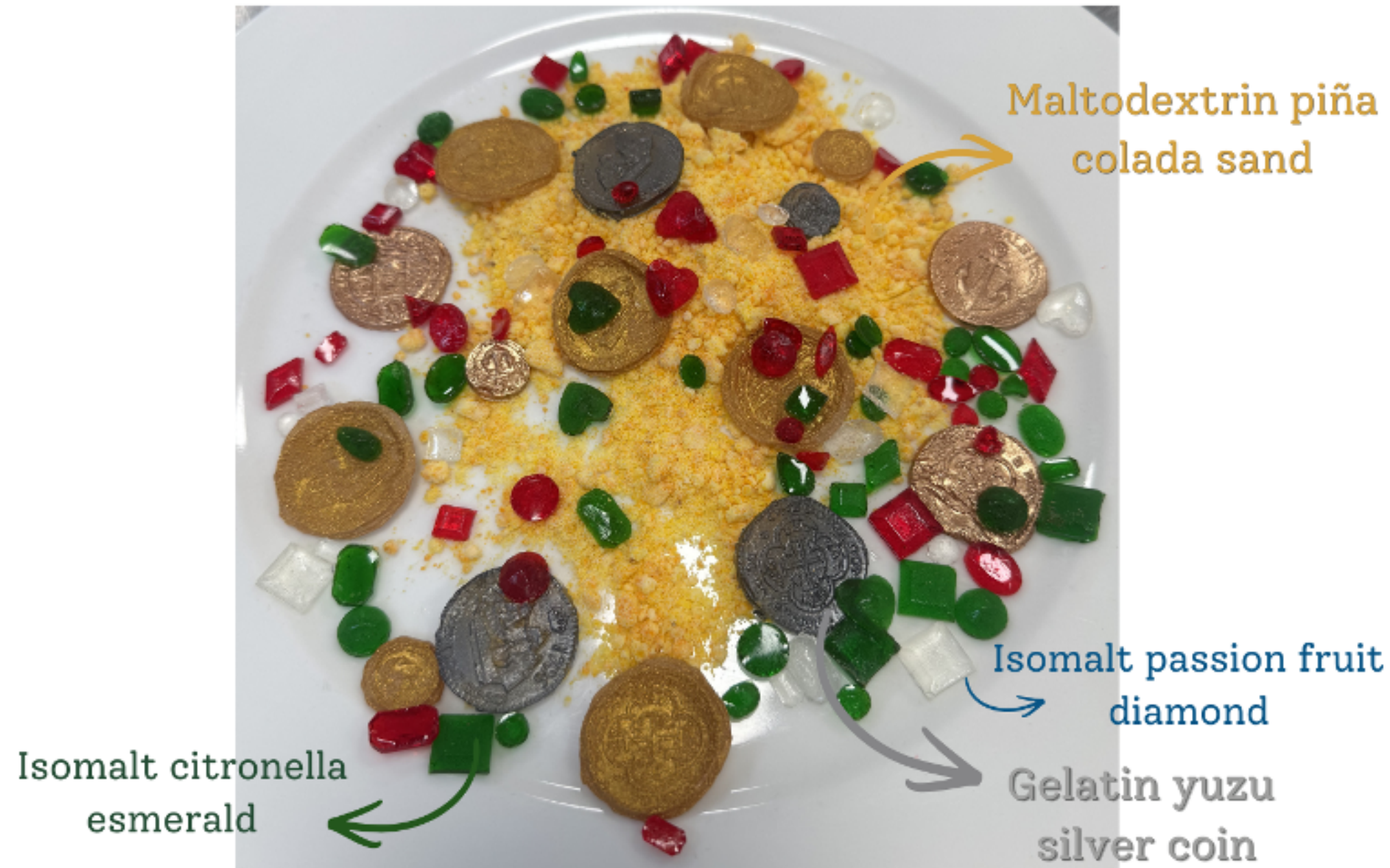
- 10g refined coconut oil (KTC)
- 36g maltodextrin 12DE (Sosa)
- 1g yellow colouring (MSK)
- 1g pineapple flavouring (Sosa)
- 1g coconut flavouring (Sosa)

## Equipment

- Pan
- Scale
- Spoon



# AMAL ASSEMBLY



## Ingredients

- 33.6g of isomalt jewels (passion fruit, watermelon, citronella)
- 30.2g gelatine coins (lemon, yuzu)
- 32g piña colada maltodextrin sand

# THEME

## LESS CALORIES= ISOMALT

| Isomalt Jewels        |           |     |                  |               | DESCI |
|-----------------------|-----------|-----|------------------|---------------|-------|
| ► JUMP TO: Choose...  |           |     |                  |               |       |
| EU                    |           |     |                  |               |       |
| Label values per 100g |           |     |                  |               |       |
|                       | PER 100G  | %RI | PER 298G SERVING | %RI           |       |
| Energy(Kj)            | 2754 kJ   | 33% | 8205 kJ          | 98%           |       |
| Energy(kcal)          | 654 kcal  | 33% | 1947 kcal        | 97%           |       |
| Fat                   | 0 g       | 0%  | 0 g              | 0%            |       |
| of which saturates    | 0 g       | 0%  | 0 g              | 0%            |       |
| Carbohydrate          | 201 g     | 77% | 598 g            | 230%          |       |
| of which sugars       | 0 g       | 0%  | 0.5 g            | 1%            |       |
| Fibre                 | 6 g       | 24% | 18 g             | 72%           |       |
| Protein               | 0 g       | 0%  | 0 g              | 0%            |       |
| Salt                  | 0 g       | 0%  | 0 g              | 0%            |       |
| Nutri-Score ?         | A B C D E |     | HFSS Rating ?    | (HFSS Pass) 3 |       |

| Sucrose Jewels        |           |      |                  |                              | DESC |
|-----------------------|-----------|------|------------------|------------------------------|------|
| ► JUMP TO: Choose...  |           |      |                  |                              |      |
| ▼ Food Labelling...   |           |      |                  |                              |      |
| EU                    |           |      |                  |                              |      |
| Label values per 100g |           |      |                  |                              |      |
|                       | PER 100G  | %RI  | PER 298G SERVING | %RI                          |      |
| Energy(Kj)            | 1716 kJ   | 20%  | 5112 kJ          | 61%                          |      |
| Energy(kcal)          | 404 kcal  | 20%  | 1203 kcal        | 60%                          |      |
| Fat                   | 0 g       | 0%   | 0 g              | 0%                           |      |
| of which saturates    | 0 g       | 0%   | 0 g              | 0%                           |      |
| Carbohydrate          | 101 g     | 39%  | 301 g            | 116%                         |      |
| of which sugars       | 101 g     | 112% | 300 g            | 333%                         |      |
| Fibre                 | 0 g       | 0%   | 0 g              | 0%                           |      |
| Protein               | 0 g       | 0%   | 0 g              | 0%                           |      |
| Salt                  | 0.01 g    | 0%   | 0.04 g           | 1%                           |      |
| Nutri-Score ?         | A B C D E |      | HFSS Rating ?    | (HFSS Restrictions apply) 15 |      |

# LESS COST= GELATIN

| TREASURE OF THE CARIBBEAN |              |                 |               |
|---------------------------|--------------|-----------------|---------------|
| Component                 | Quantity (g) | Price (€) per g | Cost          |
| Jewels                    | 33.6         | € 0.01          | € 0.36        |
| Coins                     | 30.2         | € 0.01          | € 0.38        |
| Sand                      | 32           | € 0.05          | € 1.50        |
| <b>Total</b>              | <b>95.8</b>  |                 | <b>€ 2.24</b> |

| ISOMALT GELATINE COINS |              |                 |               |
|------------------------|--------------|-----------------|---------------|
| Ingredient name        | Quantity (g) | Price (€) per g | Cost          |
| Water                  | 57           | € 0.00          | € 0.00        |
| Isomalt                | 36           | € 0.01          | € 0.38        |
| Gelatine sheets        | 10           | € 0.08          | € 0.84        |
| Glucose syrup          | 40           | € 0.01          | € 0.22        |
| Citric acid            | 2            | € 0.02          | € 0.04        |
| Lemon flavouring       | 0.75         | € 0.20          | € 0.15        |
| Yuzu flavouring        | 0.75         | € 0.20          | € 0.15        |
| Gold spray             | 1            | € 0.04          | € 0.04        |
| Silver spray           | 0.5          | € 0.03          | € 0.01        |
| Bronze spray           | 0.5          | € 0.03          | € 0.01        |
| <b>Total</b>           | <b>148.5</b> | <b>€ 0.01</b>   | <b>€ 1.85</b> |

| ISOMALT AGAR COINS |              |                 |               |
|--------------------|--------------|-----------------|---------------|
| Ingredient name    | Quantity (g) | Price (€) per g | Cost          |
| Water              | 57           | € 0.00          | € 0.00        |
| Isomalt            | 36           | € 0.01          | € 0.38        |
| <b>Agar</b>        | 10           | € 0.09          | € 0.90        |
| Glucose syrup      | 40           | € 0.01          | € 0.22        |
| Citric acid        | 2            | € 0.02          | € 0.04        |
| Lemon flavouring   | 0.75         | € 0.20          | € 0.15        |
| Yuzu flavouring    | 0.75         | € 0.20          | € 0.15        |
| Gold spray         | 1            | € 0.04          | € 0.04        |
| Silver spray       | 0.5          | € 0.03          | € 0.01        |
| Bronze spray       | 0.5          | € 0.03          | € 0.01        |
| <b>Total</b>       | <b>148.5</b> | <b>€ 0.01</b>   | <b>€ 1.91</b> |

# LESS TIME= MALTODEXTROSE



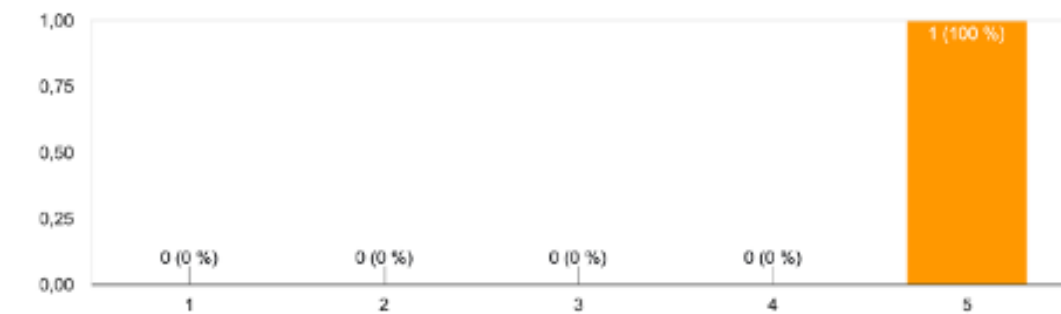
<5min



# BUT MIND THE FLAVOR

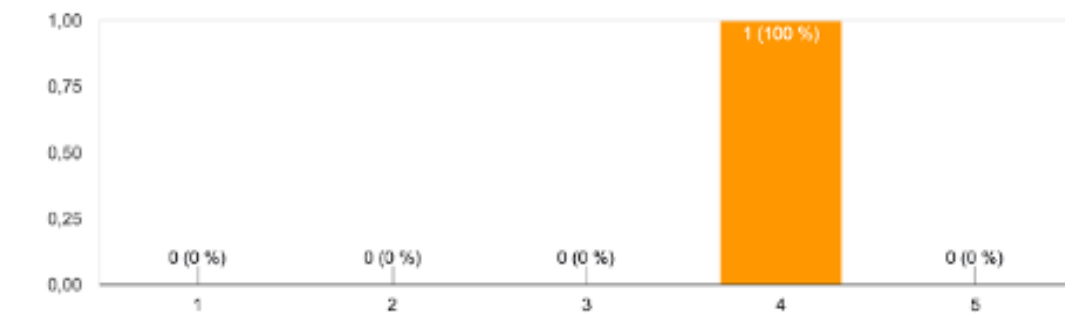
b. How would you rate the appearance? 1=Poor 2=Fair 3=Good 4=Very good 5=Excellent

1 respuesta



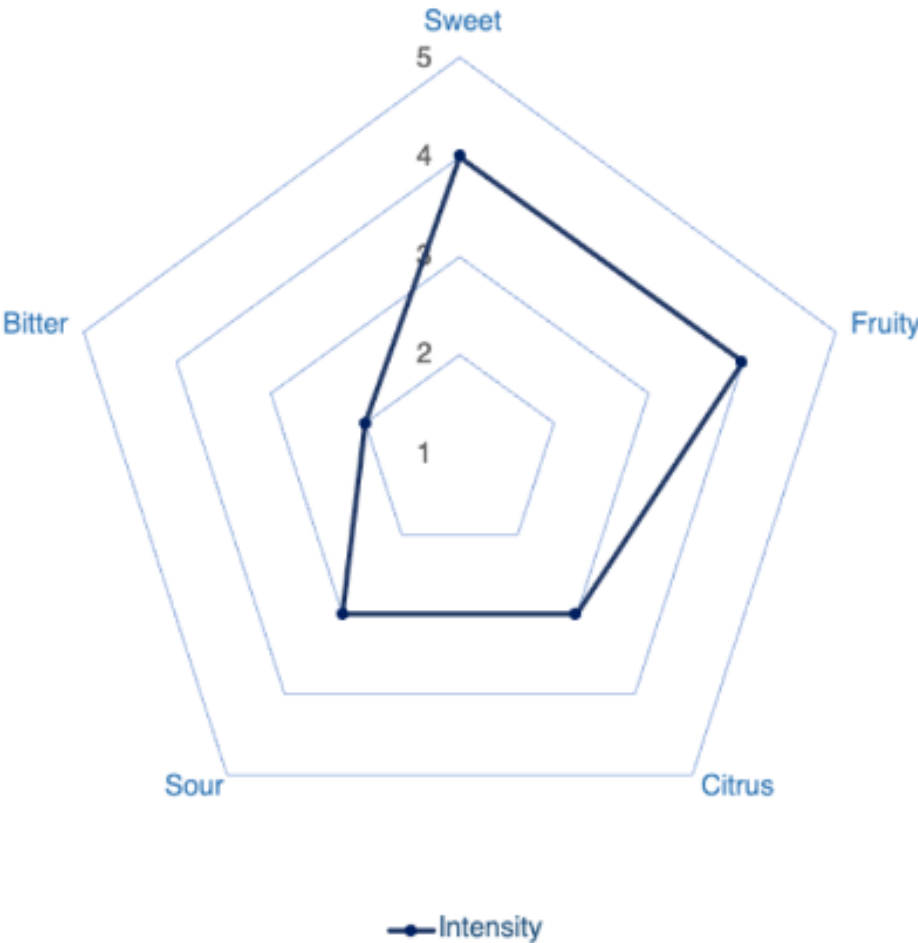
c. How would you rate the aroma? 1=Poor 2=Fair 3=Good 4=Very good 5=Excellent

1 respuesta



d.

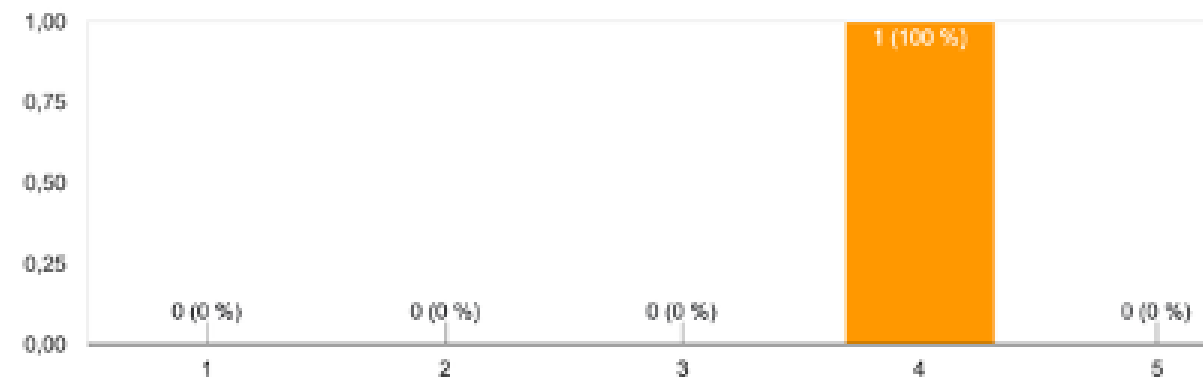
Treasure of the Caribbean Taste Profile



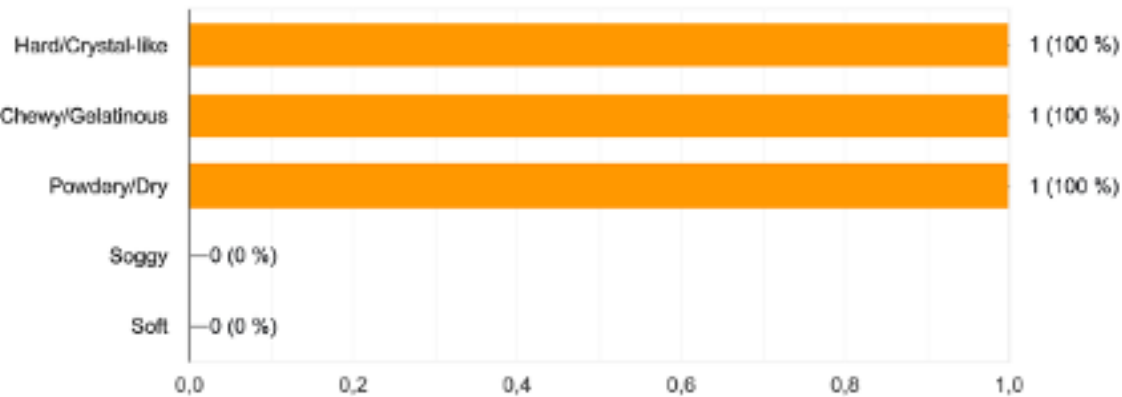
| Attribute | Intensity |
|-----------|-----------|
| Sweet     | 4         |
| Fruity    | 4         |
| Citrus    | 3         |
| Sour      | 3         |
| Bitter    | 2         |

e. How would you rate the texture? 1=Poor 2=Fair 3=Good 4=Very good 5=Excellent

1 respuesta

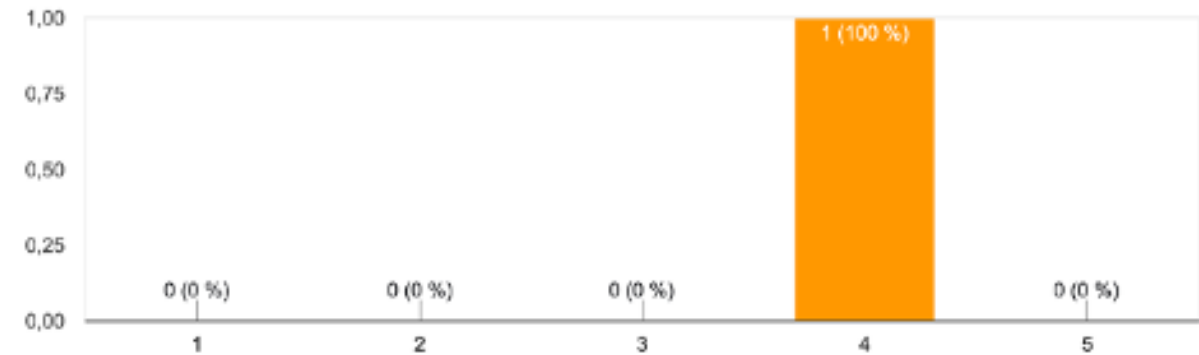


f. How would you describe the texture? 1 respuesta



g. How would you rate the overall product? 1=Poor 2=Fair 3=Good 4=Very good 5=Excellent

1 respuesta



THANK YOU

