

Method for producing cereal bars with isomalt involves preparing a dry mixture of cereal components and additional ingredients, preparing a binding syrup system using a sweetener and a fat component and heating, combining the dry mixture with the hot binding system while stirring until a molding mass is formed, shaping the products by compacting the mass, cooling them with fixing the structure and subsequent cutting and packaging. As a sweetener in the composition of the binding syrup system, isomalt is used, which is dissolved in a mixture of natural honey and butter with the formation of a thermally stable syrup system. The connection of the dry mixture with the binding system is carried out in a hot state with subsequent molding of products and cooling, during which crystallization of isomalt occurs.