

POLYOLS FOR

Confectionery Applications

Look to us for ingredient **solutions and expertise** to help you create **great-tasting, sugar-free and reduced-sugar** confections.



Ingredion has the technical experience and capabilities to custom formulate sugar-free and reduced-sugar confectionery products ranging from hard candy, chewing gum and panned confections to caramels, marshmallow, chocolate and pressed mints.

Our technical group can help you brainstorm new products or trouble-shoot technical formulation challenges. We can also provide detailed characterization of shelf life changes related to moisture pickup in response to differences in relative humidity and/or temperature. Our strength lies in our ability to deliver great-tasting, customized, sugar-free solutions across all types of confectionery.

APPLICATION	OUR PRODUCTS	FUNCTION
Cream centers	GLYSTAR ® polyol syrups HYSTAR ® polyglycitol syrups MALTISWEET ®/ HYSTAR ® maltitol syrups MALTISWEET ® CM crystalline maltitol SORBOGEM ® crystalline sorbitol STABILITE ® SD polyglycitol powder	Bodying/bulking agent, flavoring agent/sweetener, humectant
Fondant & grained confections	MALTISWEET CM crystalline maltitol MALTISWEET maltitol syrup SORBO ® sorbitol solution SORBOGEM crystalline sorbitol	Crystal modifier, gloss enhancer, humectant, plasticizer, shelf life extender, texture/palatability enhancer
Fudge	MALTISWEET CM crystalline maltitol SORBO sorbitol solution SORBOGEM crystalline sorbitol STABILITE SD polyglycitol powder	Bodying/bulking agent, crystal modifier, flavoring agent/sweetener
Chocolate compound coating	ERYSTA ® crystalline erythritol MALTISWEET CM crystalline maltitol POLYGLOBE ® manitol powder STABILITE SD polyglycitol powder	Bodying/bulking agent, flavoring agent/sweetener
Chewing gum	MALTISWEET CM crystalline maltitol MALTISWEET / HYSTAR maltitol syrups POLYGLOBE manitol powder SORBO sorbitol solution SORBOGEM crystalline sorbitol	Bodying/bulking agent, crystallization inhibitor, flavoring agent/sweetener, flexibility enhancer, humectant, plasticizer, shelf life extender, softener, texture/palatability enhancer



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Gummy candies	MALTISWEET® CM crystalline maltitol MALTISWEET/HYSTAR® maltitol syrups SORBO® sorbitol solution	Bodding/bulking agent, crystallization inhibitor, flavoring agent/sweetener, flexibility enhancer, humectant, plasticizer, shelf life extender, softener, texture/palatability enhancer
Hard candy	HYSTAR polyglycitol syrup MALTISWEET/HYSTAR maltitol syrups SORBO sorbitol solution STABILITE® SD polyglycitol powder	Bodding/bulking agent, crystal modifier, flavoring agent/sweetener, shelf life extender
Marshmallow	MALTISWEET CM crystalline maltitol MALTISWEET/HYSTAR maltitol syrups SORBO sorbitol solution SORBOGEM crystalline sorbitol	Bodding/bulking agent, crystal modifier, flavoring agent/sweetener
Whipped confections	MALTISWEET CM crystalline maltitol MALTISWEET/HYSTAR maltitol syrups SORBO sorbitol solution SORBOGEM crystalline sorbitol	Bodding/bulking agent, crystallization inhibitor, flavoring agent, sweetener, flexibility enhancer, shelf life extender, softener, texture/palatability enhancer
Tableted/pressed mints	ERYSTA® crystalline erythritol MALTISWEET CM crystalline maltitol SORBOGEM crystalline sorbitol STABILITE SD polyglycitol powder	Sweetener, bulking agent, excipient, flavoring agent/sweetener, humectant, shelf life extender, texture/palatability enhancer
Caramel	HYSTAR polyglycitol syrup MALTISWEET/HYSTAR maltitol syrups SORBO sorbitol solution STABILITE SD polyglycitol powder	Sweetener, bodding/bulking agent, humectant and softener
Dried fruits	MALTISWEET/HYSTAR maltitol syrups SORBO sorbitol solution	Humectant and softener
Frostings	MALTISWEET/HYSTAR maltitol syrups HYSTAR polyglycitol syrups MALTISWEET CM crystalline maltitol SORBO sorbitol solution STABILITE SD polyglycitol powder	Sweetener, adhesive for frostings in breakfast cereals
Fruit fillings	MALTISWEET/HYSTAR maltitol syrups MALTISWEET CM crystalline maltitol SORBO sorbitol solution STABILITE SD polyglycitol powder	Plasticizer, prevents splattering and boil over in pies
Peanut/chocolate nougat	MALTISWEET/HYSTAR maltitol syrups SORBO sorbitol solution	Prevents moisture migration from nougat to compound coatings
Snacks/treats/granola bars	MALTISWEET/HYSTAR maltitol syrups HYSTAR polyglycitol syrups MALTISWEET CM crystalline maltitol SORBO sorbitol solution STABILITE SD polyglycitol powder	Sweetener, binder and humectant (maintain chewiness of bars)

Find out more

Discover our portfolio of ingredient solutions. Visit us online or call:

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Ingredion™

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