

## PALATINOSE Hard Candies

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CHIGASAKI LABORATORY

### ● Formulation ( herb candy)

Ingredients	parts (g)	
Palatinose (crystal type)	100.00	Shin Mitsui Sugar
Water	33.00	
herb extract	2.50	
Intense sweetner	0.03	Morita kagaku Stevia A9-90
Flavour (apple flavour)	0.25	
Flavour (mint flavour)	0.10	
<b>Total</b>	<b>135.88</b>	

## ● Process (small plant process)

Palatinose (crystal type)

Water

Presolution (110°C, dm=75-80%)

Cooking under vacuum (-700mmHg, 120°C)

mixing

cooling

stamping

cooling

Packing

herb extract

Intense sweetener

Flavour (apple flavour)

Flavour (mint flavour)



# Notice:

When we use Palatinose

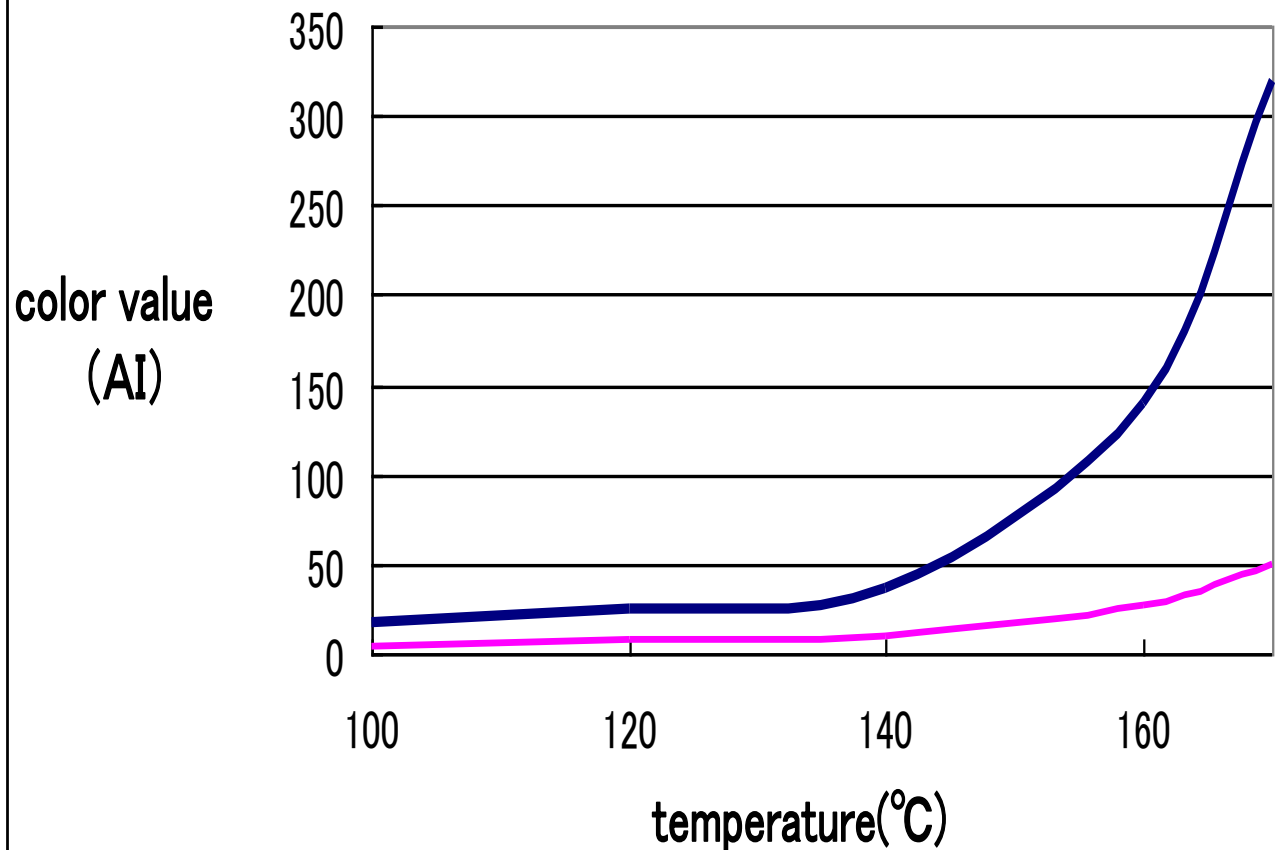
## **Manufacturing**

- Color development (because of high temperature)
- Hardness of candy mass (extension)

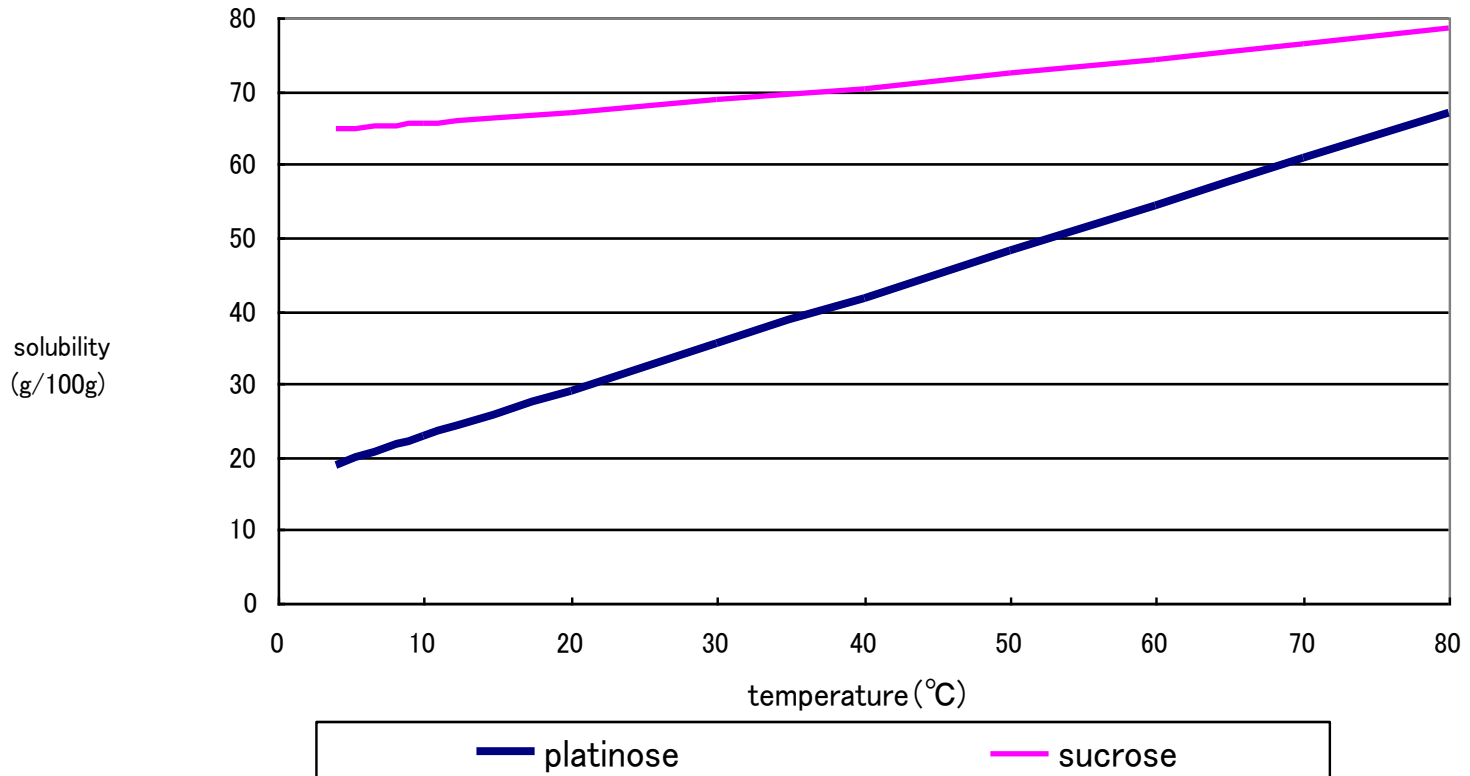
## **Final product**

- recrystallization

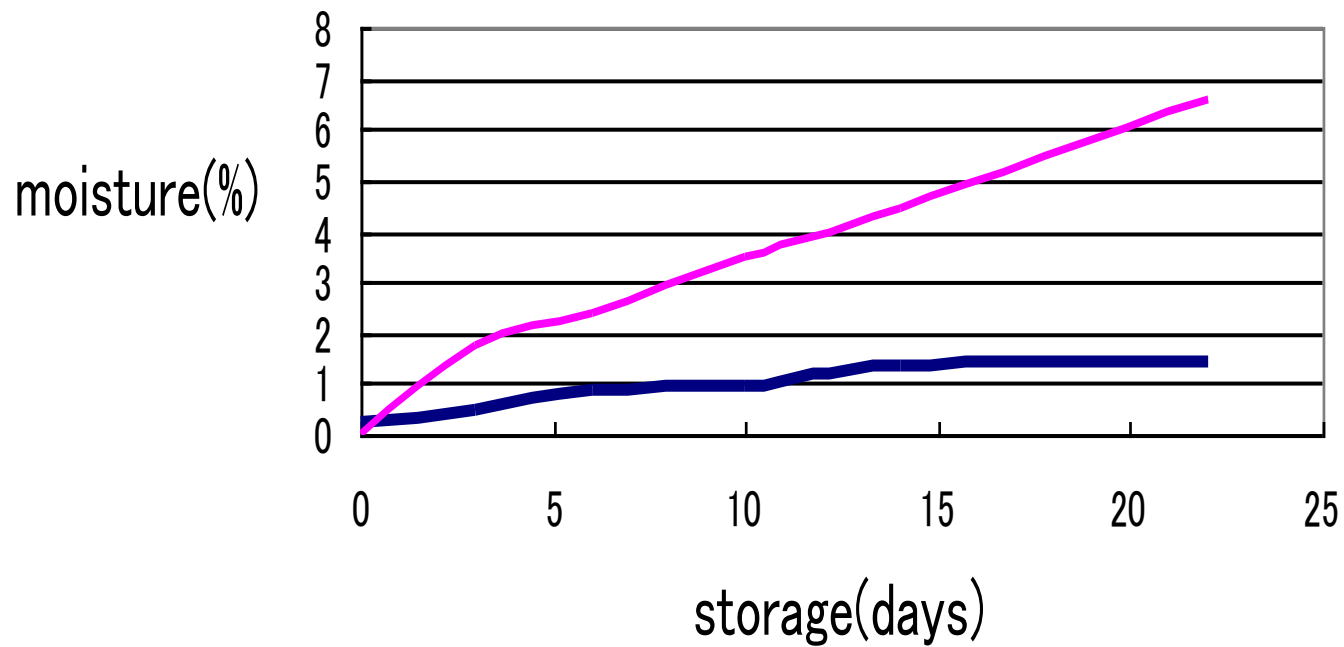
### coloration by heating (ordinary pressure, initial pH5.6)



# solubility



moisture adsorption (25°C, added citric acid 1.5%)



Palatinose powder

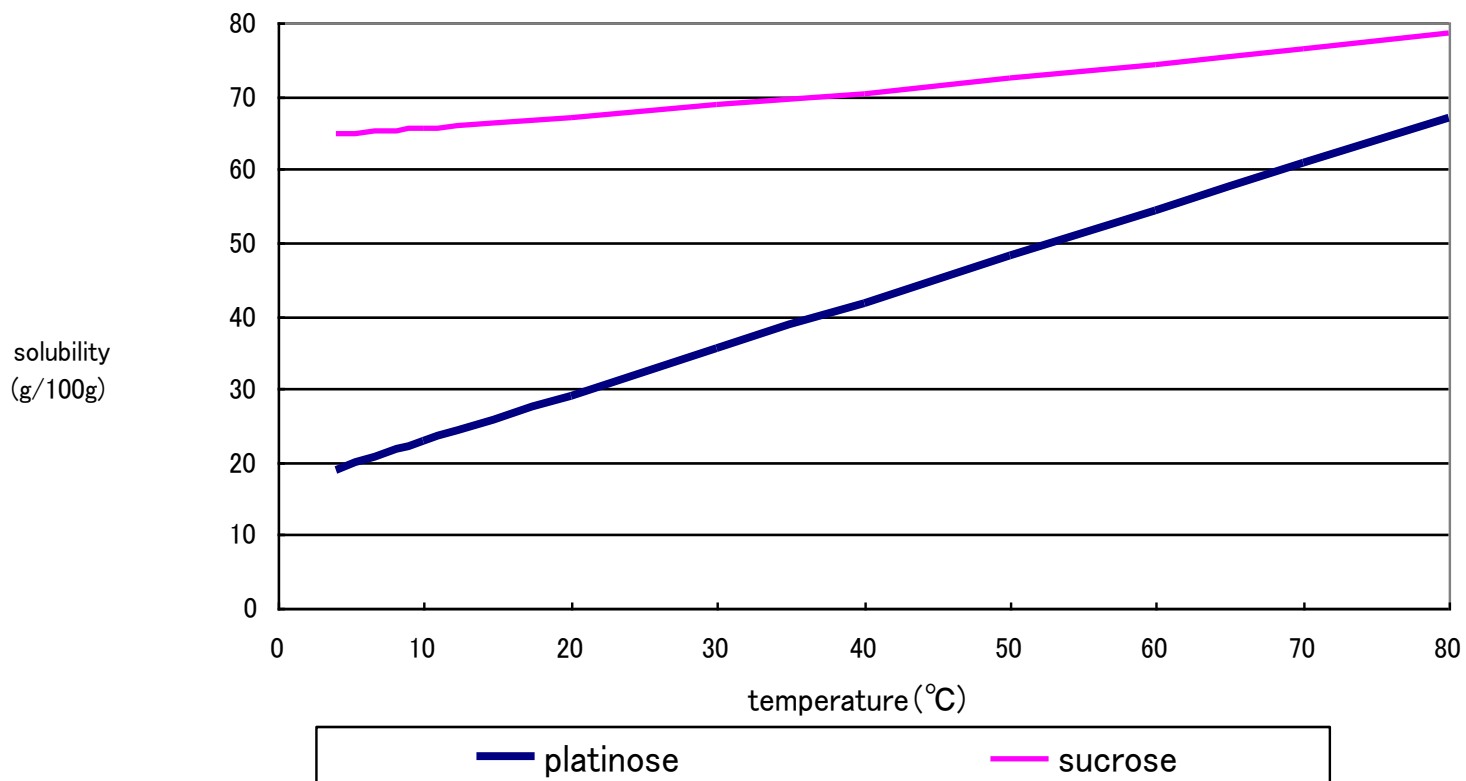
Sucrose powder

# Benefit:

When we use palatinose candies

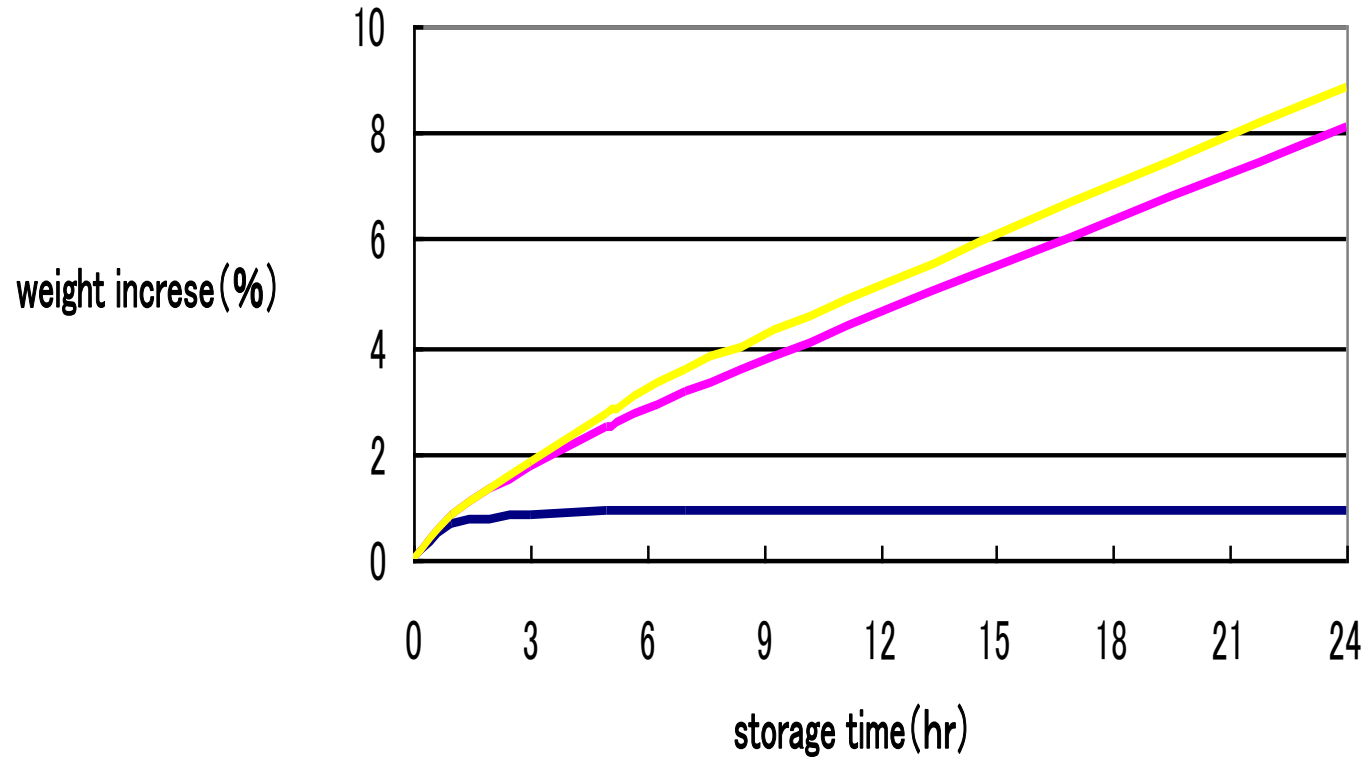
- Taste improvement
- Sweetness control
- Low moisture adsorption
- Sucrose free
- No diarrhea
- Good for tooth
- Not affect blood glucose level

# solubility





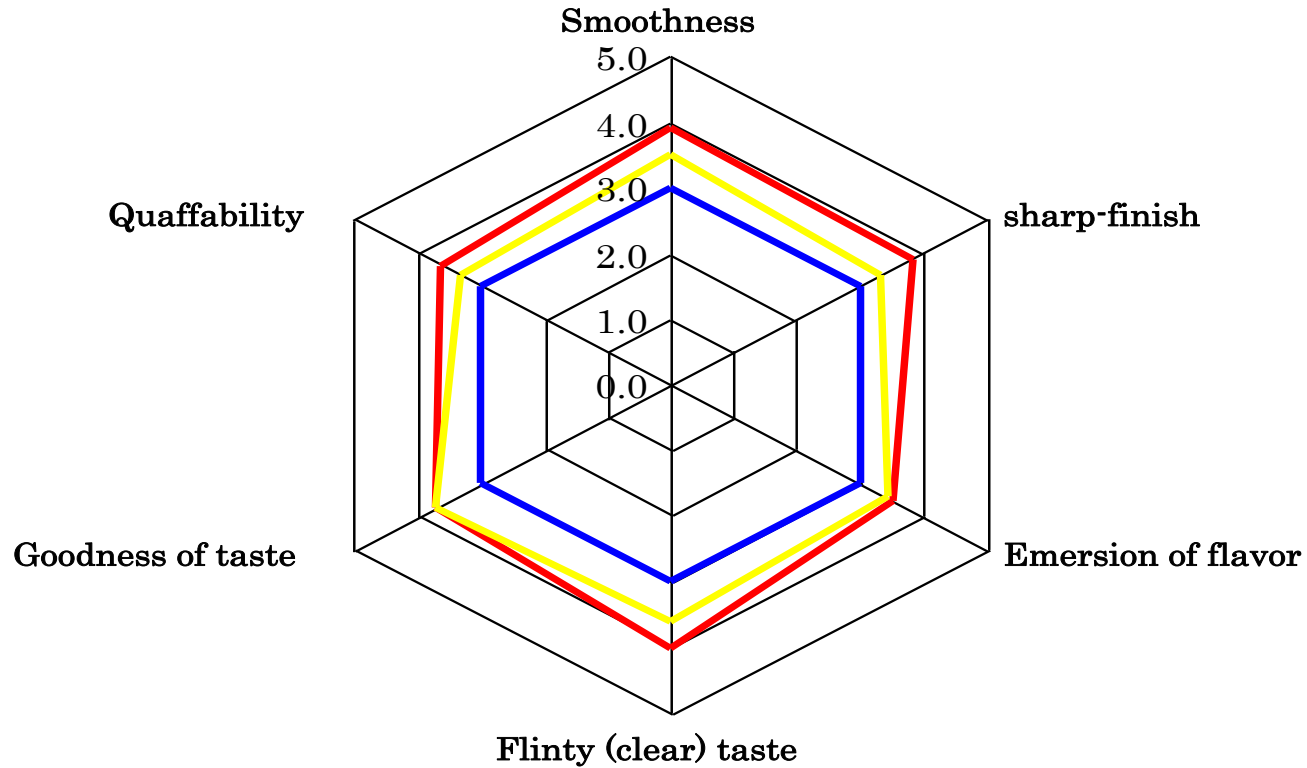
# moisture adsorption of hard candies (32°C, RH75%)



— palatinose 100%    — palatinose:MD=8:2    — sucrose:glucose syrup=6:4

# Taste improvement effect

## *Lavender tea*



— Sucrose(S)

— Palatinose(P)

— Sucrose+Palatinose(S+P)