

“No Sugar Added”, “Reduced Sugar” and “Sugar Free” Gummi Candy

MALTISWEET® Maltitol Syrup



- Non-cariogenic
- Lower in calories and glycemic response when compared to sucrose and corn syrup
- Sweet, sugar-like taste with no unpleasant aftertaste
- A range of solids from 75 – 85%
- Non-reactive and can be used in combination with traditional sugars and corn syrups for “reduced sugar” products

What is it?

Gummi candies are fun and unique confections that have been a favorite of kids, as well as adults, the world over. Typically having a soft rubbery texture and colorfully translucent appearance; these sweet little treats are often made into fun shapes such as dancing bears, shimmering slices of fruit, or wiggling worms. What separates these candies from most are that they depend upon certain carbohydrates (i.e. starch or pectin) or proteins (i.e. gelatin) to form gels providing the typical mouth-feel that earns them their name sake, “gummi”. In addition to these ingredients, gummi’s rely on a fair amount of sugar (sucrose) and corn syrup (42 – 63DE) to contribute the all important sweetness, added texture, and water binding characteristics crucial to making a quality finished product the consumer expects.

However, given the growing population of individuals with Type II diabetes in combination with the recently updated “Dietary Guidelines for Americans” – suggesting reducing “added sugar” intake – the demand for “no sugar added”, “reduced sugar”, and “sugar free” confectionery products has increased dramatically. Yet, just removing the added sugars in a product such as a “gummi” candy and arbitrarily replacing it with something else will not do. Today the finished product not only has to offer a nutritional benefit to be a success with consumers, it must taste good too!

What is commonly used to replace the sugars and corn syrups?

Polyols are “sugar free” carbohydrate derivatives that replace traditional sugars and corn syrup on a 1:1 basis. More specifically maltitol and maltitol syrup offer the most similarities to sucrose and corn syrup in sweetness, function, and taste. Selecting the right maltitol syrup is critical, however. The balanced polyol distribution of our MALTISWEET® B and MALTISWEET® 3145 maltitol syrups are designed to allow the formulator to easily replace the sugar and corn syrup in their existing “gummi” formulation with little or no change to their current manufacturing process. The end result is a high quality gummi candy having similar taste, texture, and appearance to its sugar counter-part. Furthermore, the high quality, sweet, sugar-like taste of our MALTISWEET® products is similar to a typical sugar and corn syrup blend used in standard “gummi” formulations. Offering such a high level of sweetness allows MALTISWEET® to be a cost-effective alternative, reducing or eliminating the use of high-intensity sweeteners altogether while providing a more natural, sweet-tasting profile.

Do you have an idea for a new and creative confectionery product?

If so, Corn Products Specialty Ingredients has the expertise and ability to develop innovative products that not only offer the bulk sugar replacement needed but the unique functionality you require.

Where can I learn more about this product and application?

Please contact us for further assistance and product information. Our Applications Research and Technical Service (AR/TS) department is available to help you with your formulation needs.

MALTISWEET® is a registered trademark of Corn Products International, Inc.

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