

Corn Products Specialty Ingredients offers polyols and polyol-based sweetener systems that can significantly improve your sugar-free and reduced-sugar bakery formulations.

The Applications Research and Technical Service (ARTS) Group at Corn Products Specialty Ingredients has extensive experience in formulating sugar-free and reduced-sugar baked goods, and can help you formulate your better-for-you products – breads, cookies, cakes, icings, crèmes, chocolate coatings and chips – by integrating polyols, fibers, and other ingredients to create solutions that meet your specific goals.

We have an extensive line of polyol products that can be integrated into baked goods which are lower in calories, lower in sugars, and lower in glycemic impact than their full-sugar counterparts.

The ARTS Lab is equipped with pilot mixers and ovens to assist you with feasibility and concept development, and can provide expertise in water activity, texture measurement, and controlled temperature as well as humidity shelf life testing. Through outside partnerships, we can provide scale-up opportunities and/or assistance with production start-up. Also through outside partnerships, we can assist you with sensory testing and preliminary consumer testing.

Bakery Applications

Application	Our Products	Functions
Baked Goods (Cookies, Muffins, Pastries, Breads)	ERYSTA® Crystalline Erythritol GLYSTAR® Polyol Syrups MALTISWEET® CM Crystalline Maltitol MALTISWEET®/ HYSTAR® Maltitol Syrups SORBO® Sorbitol Solution SORBOGEM® Crystalline Sorbitol STABILITE® SD Polyglycitol Powders	Humectant, shelf-life extender, texture/palatability enhancer, bodying/bulking agent, flavoring agent/sweetener
Cake Mixes, Icings, Fillings	ERYSTA® Crystalline Erythritol GLYSTAR® Polyol Syrups MALTISWEET® CM Crystalline Maltitol MALTISWEET®/ HYSTAR® Maltitol Syrups SORBO® Sorbitol Solution SORBOGEM® Crystalline Sorbitol STABILITE® SD Polyglycitol Powders	Bodying/bulking agent, crystallization inhibitor, crystal modifier, humectant, plasticizer, shelf-life extender, texture/palatability enhancer
Pancake Syrup	MALTISWEET®/ HYSTAR® Maltitol Syrups SORBO® Sorbitol Solution	Bodying/bulking agent, flavoring agent/sweetener, crystal modifier, humectant, shelf-life extender



For More Information...

For more information about our complete product portfolio, contact your Corn Products representative or call us at 877-567-8501. Or, visit us online at www.cornproductsus.com.