

Look to Corn Products Specialty Ingredients for exceptional products and expertise to help you create great-tasting, sugar-free and reduced-sugar confections.

Corn Products Specialty Ingredients has the technical experience and laboratory 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 Applications Research and Technical Service (ARTS) Group can help you brainstorm new products or trouble-shoot technical formulation challenges, as well as help you analyze characteristics such as water activity, carbohydrate distribution, glass transition and crystallization. ARTS 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.



## Confectionery Applications

Application	Our Products	Functions	Application	Our Products	Functions
<b>Cream Centers</b>	<p><b>GLYSTAR</b>® Polyol Solutions  <b>HYSTAR</b>® Polyglycolol Syrups  <b>MALTISWEET</b>® <b>HYSTAR</b>® Maltitol Syrups  <b>MALTISWEET</b>® <b>CM</b> Crystalline Maltitol  <b>SORBOGEM</b>® Crystalline Sorbitol  <b>STABILITE</b>® <b>SD</b> Polyglycolol Powders</p>	Bodying/bulking agent, flavoring agent/ sweetener, humectant	<b>Gummy Candies</b>	<p><b>MALTISWEET</b>® <b>CM</b> Crystalline Maltitol  <b>MALTISWEET</b>®/ <b>HYSTAR</b>® Maltitol Syrups  <b>SORBO</b>® Sorbitol Solution</p>	Bodying/bulking agent, crystallization inhibitor, flavoring agent/sweetener, flexibility enhancer, humectant, plasticizer, shelf-life extender, softener, texture/ palatability enhancer
<b>Fondant and Grained Confections</b>	<p><b>MALTISWEET</b>® <b>CM</b> Crystalline Maltitol  <b>MALTISWEET</b>® Maltitol Syrup  <b>SORBO</b>® Sorbitol Solution  <b>SORBOGEM</b>® Crystalline Sorbitol</p>	Crystal modifier, gloss enhancer, humectant, plasticizer, shelf-life extender, texture/ palatability enhancer	<b>Hard Candy</b>	<p><b>HYSTAR</b>® Polyglycolol Syrup  <b>MALTISWEET</b>®/ <b>HYSTAR</b>® Maltitol Syrups  <b>SORBO</b>® Sorbitol Solution  <b>STABILITE</b>® <b>SD</b> Polyglycolol Powders</p>	Bodying/bulking agent, crystal modifier, flavoring agent/sweetener, shelf-life extender
<b>Fudge</b>	<p><b>MALTISWEET</b>® <b>CM</b> Crystalline Maltitol  <b>SORBO</b>® Sorbitol Solution  <b>SORBOGEM</b>® Crystalline Sorbitol  <b>STABILITE</b>® <b>SD</b> Polyglycolol Powders</p>	Bodying/bulking agent, crystal modifier, flavoring agent/ sweetener	<b>Marshmallow</b>	<p><b>MALTISWEET</b>® <b>CM</b> Crystalline Maltitol  <b>MALTISWEET</b>®/ <b>HYSTAR</b>® Maltitol Syrups  <b>SORBO</b>® Sorbitol Solution  <b>SORBOGEM</b>® Crystalline Sorbitol</p>	Bodying/bulking agent, crystal modifier, flavoring agent/ sweetener,
<b>Chocolate Compound Coating</b>	<p><b>ERYSTA</b>® Crystalline Erythritol  <b>MALTISWEET</b>® <b>CM</b> Crystalline Maltitol  Mannitol Powder  <b>STABILITE</b>® <b>SD</b> Polyglycolol Powders</p>	Bodying/bulking agent, flavoring agent/ sweetener	<b>Whipped Confections</b>	<p><b>MALTISWEET</b>® <b>CM</b> Crystalline Maltitol  <b>MALTISWEET</b>®/ <b>HYSTAR</b>® Maltitol Syrups  <b>SORBO</b>® Sorbitol Solution  <b>SORBOGEM</b>® Crystalline Sorbitol</p>	Bodying/ bulking agent, crystallization inhibitor, flavoring agent/sweetener, flexibility enhancer, shelf-life extender, softener, texture/ palatability enhancer
<b>Chewing Gum</b>	<p><b>MALTISWEET</b>® <b>CM</b> Crystalline Maltitol  <b>MALTISWEET</b>®/ <b>HYSTAR</b>® Maltitol Syrups  Mannitol Powder  <b>SORBO</b>® Sorbitol Solution  <b>SORBOGEM</b>® Crystalline Sorbitol  <b>XYLOGEM</b>® Crystalline Xylitol</p>	Bodying/bulking agent, crystallization inhibitor, flavoring agent/ sweetener, flexibility enhancer, humectant, plasticizer, shelf-life extender, softener, texture/palatability enhancer	<b>Tableted/ Pressed Mints</b>	<p><b>ERYSTA</b>® Crystalline Erythritol  <b>MALTISWEET</b>® <b>CM</b> Crystalline Maltitol  <b>SORBOGEM</b>® Crystalline Sorbitol  <b>STABILITE</b>® <b>SD</b> Polyglycolol Powders</p>	Sweetener, bulking agent, excipient, flavoring agent/ sweetener, humectant shelf-life extender, texture/ palatability enhancer

Continued on next page...

## Other Sugar-free and Reduced-Sugar Confectionery Applications

Application	Our Products	Functions	Application	Our Products	Functions
<b>Caramel</b>	<b>HYSTAR®</b> Polyglycitol Syrup <b>MALTISWEET®/ HYSTAR®</b> Maltitol Syrups <b>SORBO®</b> Sorbitol Solution <b>STABILITE® SD</b> Polyglycitol Powders	Sweetener, bodying/bulking agent, humectant and softener	<b>Fruit Fillings</b>	<b>MALTISWEET®/ HYSTAR®</b> Maltitol Syrups <b>MALTISWEET® CM</b> Crystalline Maltitol <b>SORBO®</b> Sorbitol Solution <b>STABILITE® SD</b> Polyglycitol Powders	Plasticizer, prevents splattering and boil over in pies
<b>Dried Fruits</b>	<b>MALTISWEET®/ HYSTAR®</b> Maltitol Syrups <b>SORBO®</b> Sorbitol Solution	Humectant and softener	<b>Peanut/Chocolate Nougat</b>	<b>MALTISWEET®/ HYSTAR®</b> Maltitol Syrups <b>SORBO®</b> Sorbitol Solution	Prevents moisture migration from nougat to compound coatings
<b>Frostings</b>	<b>MALTISWEET®/ HYSTAR®</b> Maltitol Syrups <b>MALTISWEET® CM</b> Crystalline Maltitol <b>SORBO®</b> Sorbitol Solution <b>STABILITE® SD</b> Polyglycitol Powders	Sweetener, adhesive for frostings in breakfast cereals	<b>Snacks/Treats /Granola Bars</b>	<b>MALTISWEET®/ HYSTAR®</b> Maltitol Syrups <b>MALTISWEET® CM</b> Crystalline Maltitol <b>SORBO®</b> Sorbitol Solution <b>STABILITE® SD</b> Polyglycitol Powders	Sweetener, binder and humectant (maintain chewiness of bars)

### 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](http://www.cornproductsus.com).