

## Corn Products Specialty Ingredients can help you find the right balance of sweetness, taste and functionality for your no-sugar-added and reduced-fat dairy formulations.

Corn Products Specialty Ingredients can help to dramatically improve the flavor and texture of your no-sugar-added and reduced-fat dairy products. Our polyols can replace the bulk and most of the sweetness of sucrose and syrups, and can also replace or improve the lingering sweetness of high potency sweeteners.

We have developed several products to replace sugars in ice cream, frozen novelties, yogurts, milk shakes, and yogurt drinks. These dairy products offer reduced calories, sugars and glycemic impact versus their full-sugar counterparts, while delivering exceptional taste and texture qualities that far exceed traditional sugar-free and reduced-sugar products.

Our Applications Research and Technical Service (ARTS) Lab is equipped with a Microthermics UHT/HTST lab pasteurizer with an in-line homogenizer and chiller, as well as additional freezer and refrigeration capacity. ARTS welcomes opportunities to work with our customers, both at our facility and theirs, from concept to commercialization.

## Dairy Applications

Application	Our Products	Functions
Frozen Desserts & Ice Cream	<b>ERYSTA®</b> Crystalline Erythritol <b>GLYSTAR®</b> Polyol Syrups <b>MALTISWEET® CM</b> Crystalline Maltitol <b>MALTISWEET®/ HYSTAR®</b> Maltitol Syrups <b>SORBO®</b> Sorbitol Solution <b>SORBOGEM®</b> Crystalline Sorbitol <b>STABILITE® SD</b> Polyglycitol Powder	Bodying/bulking agent, crystal modifier, flavoring agent/sweetener, freezing point depressant, texture/palatability enhancer, crystallization inhibitor, shelf-life extender
Spoonable Yogurt & Yogurt Smoothies	<b>ERYSTA®</b> Crystalline Erythritol <b>GLYSTAR®</b> Polyol Syrups <b>MALTISWEET® CM</b> Crystalline Maltitol <b>MALTISWEET®/ HYSTAR®</b> Maltitol Syrups <b>SORBO®</b> Sorbitol Solution <b>SORBOGEM®</b> Crystalline Sorbitol <b>STABILITE® SD</b> Polyglycitol Powder	Bodying/bulking agent, crystal modifier, flavoring agent/sweetener, freezing point depressant, texture/palatability enhancer, crystallization inhibitor, shelf-life extender
Flavored Milk & Milk Shakes	<b>ERYSTA®</b> Crystalline Erythritol <b>GLYSTAR®</b> Polyol Solutions <b>MALTISWEET® CM</b> Crystalline Maltitol <b>MALTISWEET®/ HYSTAR®</b> Maltitol Syrups <b>SORBO®</b> Sorbitol Solution <b>SORBOGEM®</b> Crystalline Sorbitol <b>STABILITE® SD</b> Polyglycitol Powder	Bodying/bulking agent, crystal modifier, flavoring agent/sweetener, freezing point depressant, texture/palatability enhancer, crystallization inhibitor, 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](http://www.cornproductsus.com).