PRODUCT FORMULATION

NutraSweet® in Hard Candies & Breath Mints

ADVANTAGES OF NUTRASWEET® IN HARD CANDIES & BREATH MINTS

- Adds clean, sweet taste to sugar-free and no sugar added confections
- Provides sweetness at low concentrations
- Enhances flavors in hard candies
- Delivers sweetness equivalency at a cost competitive with sucrose and corn syrup
- Is non-cariogenic
- Depending on formulation, sugar free, no sugar added, reduced sugar, and light claims are possible.[§]
- Easy to use in batch, continuous, and deposited manufacturing processes
- Excellent stability in hard candy, very low moisture systems

WORKING WITH NUTRASWEET® IN HARD CANDIES & BREATH MINTS

- Recommended use levels: 0.10 - 0.25%
- For best results, add NutraSweet with other flavoring ingredients
- In all confections, stability of NutraSweet is suitable for normal turnover
- In fully continuous systems, NutraSweet can be added at 260° to 280°F (127° to 138°C)

SUGAR-FREE/LIGHT[§] HARD CANDY MADE WITH NUTRASWEET®

Ingredient	%
Lactitol/Polydextrose base	97.50
Citric/Malic acid	1.80
NutraSweet® brand sweetener	**0.30**
Flavor & color	0.40
	100.0%

Nutrition Information per 15g serving (finished product)

Calories	25.0
Carbohydrates (g)	14.5
Sugar (g)	0.2
Sugar Alcohols (g)	11.0

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PROCESS DESCRIPTION FOR HARD CANDY WITH NUTRASWEET®

1. Prepare base by dissolving the polydextrose and heating to 200°F (93°C). Add the lactitol and bring to a boil.
2. Pump the base through the cooker and heat to 320°F (160°C). Place under vacuum of 28 inches of mercury for 5 minutes.
3. Add the NutraSweet and color to the transfer pot and mix thoroughly.
4. Pour onto a slab and cool until plastic.
5. Add acid and flavor to batch and knead.
6. Cut or form the batch. After cooling, wrap and place in sealed container.

[§] It is best to consult with a regulatory or legal consultant to determine the appropriate claims and final labeling requirements for your product.

SUGAR-FREE/REDUCED CALORIE§ HARD CANDY MADE WITH NUTRASWEET®

Ingredient	%
Maltitol syrup	98.77
Orange flavor	0.55
Citric acid, anhydrous	0.50
NutraSweet® brand sweetener	**0.12**
Color	0.06
	100.0%

Nutrition Information per 15g serving (finished product)

Calories	45.0
Carbohydrates (g)	14.7
Sugar (g)	0.0
Sugar Alcohols (g)	14.7

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SUGAR-FREE/REDUCED CALORIE§ BREATH MINTS MADE WITH NUTRASWEET®

Ingredient	%
Sorbitol, tablet grade	98.95
Magnesium stearate	0.75
Peppermint flavor, natural/artificial	0.10
Spearmint flavor, natural	0.10
NutraSweet® brand sweetener	**0.10**
	100.0%

Nutrition Information per 5g serving (finished product)

Calories	5.0
Carbohydrates (g)	2.0
Sugar (g)	0.0
Sugar Alcohols (g)	2.0

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PROCESS DESCRIPTION FOR HARD CANDY WITH NUTRASWEET®*

1. Add maltitol syrup and color. Cook to 340°F (171°C). Place under vacuum of 28-29 inches of mercury for five minutes.
2. Pour the batch on a slab and cool until plastic.
3. Add citric acid, flavor, and NutraSweet® brand sweetener to the batch and knead.
4. Cut or form the batch. After cooling, wrap and place in sealed containers.

* Cook and temperature times will vary according to the type of maltitol syrup used.

PROCESS DESCRIPTION FOR BREATH MINTS WITH NUTRASWEET®*

1. Mix the flavors with a portion of the sorbitol until a homogenous blend is obtained.
2. Add the blend from Step 1 to the remaining sorbitol and mix well until homogenous.
3. Incorporate the magnesium stearate (a lubricant) and NutraSweet® into the blend and mix well until homogenous.
4. Pass the blend through a tableting machine.

* Cook and temperature times will vary according to the type of maltitol syrup used.

MORE INFORMATION IS AVAILABLE TO YOU

This bulletin is intended to be general in nature. We are eager to work with you in the development of new products and processes. For additional information about our products, please call **1-800-323-5321 (USA/Canada).**

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Visit our website at www.nutrasweet.com

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