



PRODUCT FORMULATION

NutraSweet® in Nougat, Caramel & Toffee

ADVANTAGES OF NUTRASWEET® IN NOUGATS, CARAMELS & TOFFEES

- 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 and no sugar added 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 NOUGATS, CARAMELS & TOFFEES

- Recommended use levels: 0.10 - 0.25%
- For best results, add NutraSweet® with other flavoring ingredients
- In soft candy, proper cooling and handling results in maximum retention of NutraSweet®
- 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)

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

[‡] Cook and temperature times will vary according to the type of maltitol syrup used.

SUGAR-FREE[§] NOUGAT MADE WITH NUTRASWEET®

Ingredient	%
Maltitol syrup	84.68
Coconut oil, 92°F (33°C) MP	7.00
Egg albumin	1.18
Salt	0.17
Mannitol	1.35
Malted milk powder	2.35
Coca powder, 10-12% fat	2.68
NutraSweet® brand sweetener	0.26
Whipping agent (soy protein)	0.33
	100.00%
Nutrition Information	
per 40g serving (finished product)	
Calories	125
Carbohydrates (g)	30.2
Sugar (g)	0.4
Sugar Alcohols (g)	28.8
CN32	

PROCESS DESCRIPTION[‡] FOR NOUGAT WITH NUTRASWEET®

1. Place 1/6 of the maltitol syrup in the beater bowl. Add egg albumin and whipping agent to maltitol syrup and hand mix with a leaf beater to wet the protein. Mix on low speed for 3 minutes (until uniform).
2. Place the remainder of the maltitol syrup and the mannitol in the cooker. Cook this bob syrup to 260°F (122°C), 90% solids. Cool the bob syrup to 180°F (60°C).
3. While the bob syrup is cooling, mix the cold whip from Step 1 for 6 minutes on high speed.
4. Melt the coconut oil (~100°F / ~38°C) and disperse the salt and NutraSweet in the oil. Hold until Step 6.
5. While running the beater at medium speed, add the malted milk powder and cocoa powder to cold whip from Step 3. Then add the bob syrup slowly. Mix for 1 minute after all the bob syrup is added.
6. Slow the beater to slowest speed and add the fat, salt, and NutraSweet mixture from Step 4.
7. Slab the nougat to desired thickness on sheets and room cool. The nougat can be cut and wrapped when cooled.

NO SUGAR ADDED[§] CARAMEL MADE WITH NUTRASWEET[®]

Ingredient	%
Maltitol syrup	58.21
Evaporated milk	33.15
Coconut oil, 92°F (33°C) MP	6.98
Salt	0.60
Glycerol monostearate	0.30
Lecithin	0.20
NutraSweet[®] brand sweetener/ Oil slurry	0.44*
Vanillin	0.08
Caramel flavor	0.02
	100.00%
NutraSweet[®]/Oil Slurry	
NutraSweet [®] brand sweetener	25.00
Coconut oil, 92°F (33°C) MP	75.00
	100.00%
Nutrition Information per 40g serving (finished product)	
Calories	145.0
Carbohydrates (g)	28.1
Sugar (g)	2.0
Sugar Alcohols (g)	26.1
* Represents 0.11% NutraSweet [®] CN36	

PROCESS DESCRIPTION[†] FOR CARAMEL WITH NUTRASWEET[®]

1. Prepare sweetener slurry and process in a high shear blender for about 30 seconds. Verify slurry is homogenous.
2. Mix maltitol syrup, evaporated milk, remaining coconut oil, lecithin, and salt.
3. Cook to desired texture. Final cook temperature will vary according to the cooking process.
4. Add the NutraSweet slurry slowly while mixing at approximately 240° to 250°F (116° to 121°C). Add flavors and mix.
5. Slab, cut, and wrap as desired.

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



SUGAR-FREE[§] TOFFEE MADE WITH NUTRASWEET[®]

Ingredient	%
Maltitol syrup	48.72
Butter, unsalted	40.00
Almonds, raw chopped	10.00
Monoglycerides	0.40
Salt	0.20
Lecithin	0.20
NutraSweet[®] brand sweetener/ Maltitol slurry	0.48*
	100.00%
NutraSweet[®]/Oil Slurry	
NutraSweet [®] brand sweetener	25.00
Maltitol syrup	75.00
	100.00%
Nutrition Information per 40g serving (finished product)	
Calories	220.0
Carbohydrates (g)	18.6
Sugar (g)	0.3
Sugar Alcohols (g)	17.6
* Represents 0.12% NutraSweet [®] CN33	

PROCESS DESCRIPTION[†] FOR TOFFEE WITH NUTRASWEET[®]

1. Prepare sweetener slurry and process in a high shear blender for 1 minute. Verify slurry is homogenous.
2. Premix all of the remaining ingredients. Cook to desired texture, color, and flavor. The final cook temperature will vary according to the cooking process. A suggested final cook temperature is 350°F (177°C).
3. Cool the toffee to 280°F (138°C) and add the sweetener slurry, mixing well for proper dispersion.
4. Slab, cut and wrap.

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