



# NutraSweet® in Dessert Mixes with Sucrose

## ADVANTAGES OF NUTRASWEET® AND SUCROSE BLENDS IN DESSERT MIXES

- Adds clean, sweet taste
- Provides sweetness at low concentrations
- May enhance and extend certain flavors
- Light, reduced sugar, and reduced calories nutrient content claims are possible<sup>§</sup>
- Delivers sweetness equivalency and taste parity compared to formulations using only sucrose
- Decreased ingredient, packaging, and transportation costs
- Easy to use in standard manufacturing processes
- Stability of NutraSweet® in dry product is excellent

## WORKING WITH NUTRASWEET® AND SUCROSE BLENDS IN DESSERT MIXES

- Use levels vary depending on desired level of substitution
- Can use NutraSweet® powder or Custom Granular 100™
- Pre-blending NutraSweet with other ingredients ensures adequate distribution

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

<sup>†</sup> A 65:35 blend is the ratio of the sweetness contributed by the ingredients and not the ratio by weight.

### REDUCED SUGAR<sup>§</sup> VANILLA PUDDING MIX SWEETENED WITH 65:35 BLEND<sup>†</sup> OF SUCROSE AND NUTRASWEET® BRAND SWEETENER

Ingredient	%
Sugar	63.52
Modified starch	35.43
Flour salt	0.66
Vanilla flavor	0.24
<b>NutraSweet® brand sweetener</b>	<b>0.14</b>
Color	0.01
	100.00%
<b>Nutrition Information</b> <b>per 20.8g serving</b> <b>(amount needed to make ½ cup prepared)</b>	
Calories	78.0
Carbohydrates (g)	19.7
Sugar (g)	13.2
Sugar Alcohols (g)	0.0
	PD02

### REDUCED SUGAR/CHOCOLATE<sup>§</sup> PUDDING MIX SWEETENED WITH 65:35 BLEND<sup>†</sup> OF SUCROSE & NUTRASWEET® BRAND SWEETENER

Ingredient	%
Sugar	57.17
Modified starch	32.33
Cocoa	9.50
Flour salt	0.68
<b>NutraSweet® brand sweetener</b>	<b>0.12</b>
Vanilla flavor	0.12
Color	0.08
	100.00%
<b>Nutrition Information</b> <b>per 21g serving</b> <b>(amount needed to make ½ cup prepared)</b>	
Calories	80.0
Carbohydrates (g)	19.1
Sugar (g)	12.0
Sugar Alcohols (g)	0.0
	PD01

**REDUCED SUGAR LIGHT<sup>S</sup> STRAWBERRY  
GELATIN MIX SWEETENED WITH 65:35  
BLEND<sup>†</sup> OF SUCROSE AND NUTRASWEET<sup>®</sup>  
BRAND SWEETENER**

Ingredient	%
Sugar	80.59
Gelatin 250A bloom	10.03
Maltrin M100	3.83
Citric acid, anhydrous	3.38
Strawberry flavor	1.07
Sodium citrate	0.85
<b>NutraSweet<sup>®</sup> brand sweetener</b>	<b>0.17</b>
Color	0.08
	100.00%
<b>Nutrition Information</b>	
<b>per 16g serving</b>	
<b>(amount needed to make ½ cup prepared)</b>	
Calories	60.0
Carbohydrates (g)	13.7
Sugar (g)	13.1
Sugar Alcohols (g)	0.0
GE02	

**FINAL PRODUCT PREPARATION INSTRUCTIONS**

To prepare pudding:

- Mix contents of one package in 2 cups milk. (Package contents: vanilla = 83.2g, chocolate = 84.2g)
- Cook for about 7 minutes at medium heat.
- Pour into cups and let cool. Place lids on cups to prevent skim formation.
- Refrigerate and serve.

To prepare gelatin:

- Dissolve contents of 1 pkg. (64.9g) in 8 fl. oz. hot water.
- Add 8 fl. oz. cold water and mix.
- Pour into serving cups and refrigerate to gel.

**PROCESS DESCRIPTION FOR DESSERT MIXES  
BLEND OF SUCROSE AND NUTRASWEET<sup>®</sup>**

- Weigh all ingredients individually in quantities required for the batch size.
- Place ½ of the sugar in a ribbon blender.
- Mix all other ingredients and some of the remaining sugar. Layer onto the sugar in the blender.
- Add the rest of the sugar.
- Blend for 12 minutes.
- Brush down the sides of the blender and remix for an additional 3 minutes.
- Package in poly-lined container as required.

**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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