

Unleash the power of sour

PURAC® Powder for acid sanding in confectionery



-  Instant & long-lasting sourness
-  Superior stability
-  Low hygroscopicity, low acid migration

Confectionery consumers are continuously looking for new flavor experiences, providing opportunities for creative and innovative producers. Acid sanding (the coating of sugar confectionery with a blend of sugar and acid powders) brings possibilities for developing new products and differentiating confectionery brands. At the same time, it brings challenges in achieving optimal product stability and taste.

As acid powders cover the outside of the product, the quality of these powders instantly impacts the consumer's perception of the overall quality of the candy, both visually and taste wise. Once the packaging of the candy is open, acid powders become affected by exterior influences. As a result, the choice of acid powder is critical in the success of an acid sanded product.

About PURAC® Powder MA

PURAC Powder MA is unique, patented and specifically developed for use in acid sanding of confectionery. It is a malic acid powder that provides a clean fruity sourness. PURAC Powder MA provides high stability, low hygroscopicity and a nearly instant, long-lasting taste profile. These product benefits enable confectionery producers to develop stable, high quality and great tasting, acid sanded confectionery that meets the needs of the market.

About PURAC® Powder 55 & PURAC® Powder 60

The PURAC Powder 55 and PURAC Powder 60 range of lactic acid powders provide numerous options to combine specific taste profiles with the flavoring used in the end-product. Both PURAC Powder 55 and PURAC Powder 60 are highly stable, deliver long lasting sour intensity and maintain the appetizing appearance of soft confectionery.



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Sour release ranking

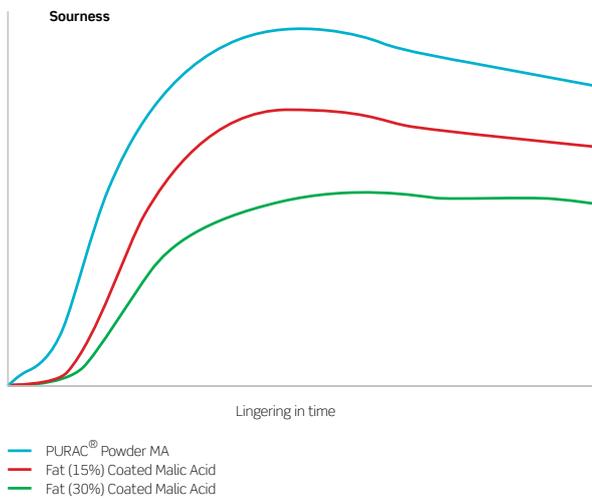


Figure 1

A unique sour taste experience

Instant as well as long-lasting sourness are strong benefits of the PURAC Powder portfolio. This portfolio also creates unique opportunities for both extreme sourness as well as fruit flavor enhancement in different applications, from soft to hard boiled candies. PURAC Powder MA creates a more instant sour taste sensation compared to fat encapsulated malic acid products (as shown in Figure 1), followed by ongoing and long-lasting sourness. Also, there is limited loss of sour intensity during the shelf life of the candy, demonstrated in Figure 2. Even after six months, the sour taste of candies sanded with PURAC Powder MA remains relatively high, which opens opportunities to optimize the formulation for cost and sourness. PURAC Powder 55 & 60 are both based on lactic acid. Lactic acid has a mild lingering acid profile that provides strong sourness in acid sanding applications by itself or in combination with other acids.

High stability and low acid migration

Although differences exist, neither of the PURAC Powder products attracts much moisture over time (see Figure 3). This low hygroscopicity (measured here under accelerated conditions) means that these acid powders will not attract significant moisture from its surroundings, ensuring the acid

Sour taste stability

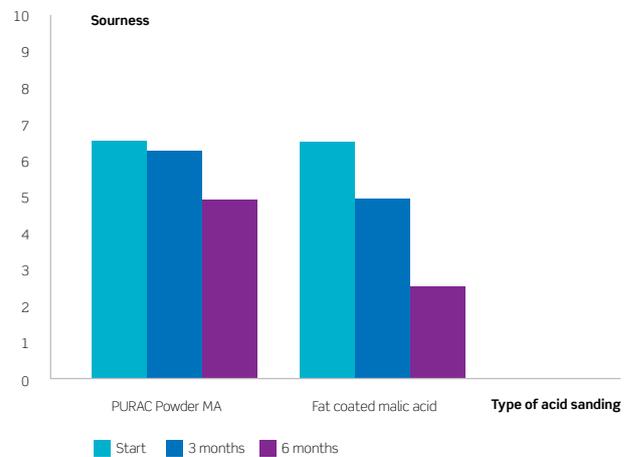


Figure 2

Hygroscopicity PURAC Powder 35°, 70% rH

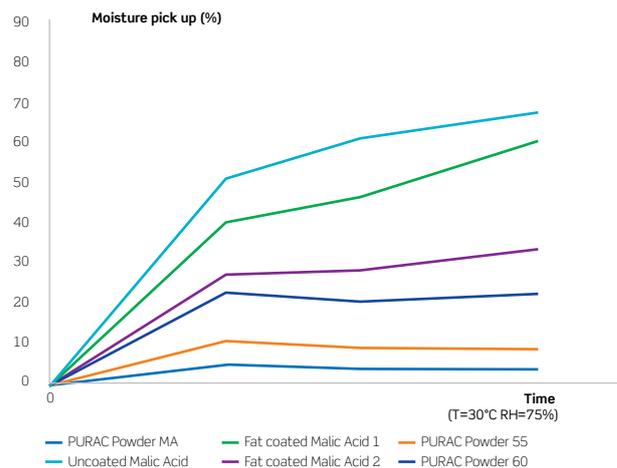


Figure 3

sanded candy remains dry and visually attractive. It also limits the migration of acid into the candy and hence decreases loss of sourness over time. The stability of acid sanding can be further improved by lowering the water activity in the candy, for example by lowering the moisture content.

Corbion offers the following powder specialties for the confectionery industry:

Brand	Description
PURAC® Powder 55	Lactic acid powder 55%
PURAC® Powder 60	Lactic acid powder 60%
PURAC® Powder MA	Malic acid powder

Interested in our solutions? [Go to corbion.com/confectionery](http://go.to/corbion.com/confectionery)

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Corbion creates innovative ingredient solutions for leading food manufacturers around the world. Our expertise inspires customers to craft foods that start flavorful, stay fresh and remain safe, from date of production to date of consumption. Using sustainable solutions that deliver real, consumer-focused value, we work side-by-side with customers, helping them grow and create delicious food that capture peoples' palates and earn their trust. At Corbion our priorities as consumers shape the solutions we create, and as a result, feel confidence and pride in serving our own families and friends the products we help make possible.

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