Gummies Featured Ingredient: Tagatose





Gummies Formula

Ingredient		%
Corn Syrup (43/43)		45.55
Water 1		5.30
Tagatose		30.00
Gelatin -40 mesh		5.50
Water 2		11.00
Citric Acid		0.75
Color		0.40
Mixed Berry Flavor		0.70
Glycerin		0.80
	Total	100.00

Method

- Mix gelatin and water 1 and hydrate for 10 min in a water bath at 140°F.
- 2. Mix corn syrup, water 2, and Tagatose and bring to a boil until it reaches 87% solids.
- **3.** Make a blend of color, flavor, and citric acid and set it aside.
- Allow the corn syrup solution to cool to 195°F and add it to gelatin mixture.
- 5. Add color-flavor-acid blend to the corn syrup gelatin mixture, then add glycerin and mix.
- Deposit in silicone molds at 180-185°F and leave it overnight undisturbed.
- Demold the gummies and lightly coat them with starch or vegetable oil to prevent sticking.
- 8. Package in the desired packaging. Store at room temperature.



Tagatose Overview

Tagatose is a rare sugar which tastes and performs like sucrose. It is 90% as sweet as sucrose with 60% fewer calories. With a low glycemic index of 3, Tagatose is Ketogenic Certified and does not raise blood glucose levels when consumed on its own. In addition, it does not promote tooth decay and has been shown to have prebiotic effects.

Compared to gummies made with sucrose, our testing shows that Tagatose gummies:

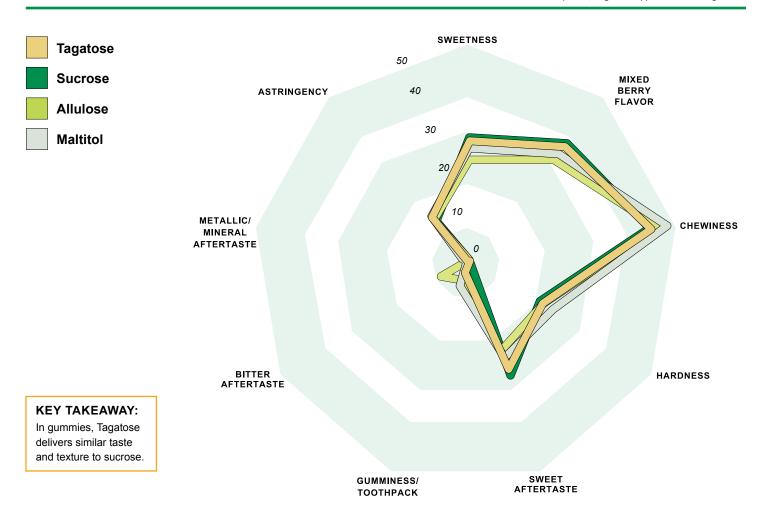
- Are lower in calories
- Are similar in appearance
- Have a similar sweetness, taste profile, and texture



Sensory Profile

for Gummies Prepared with Various Sweeteners

Source: Merlin Development, Tagatose Applications Testing, 2022.



For inquiries or samples, or to place an order, please contact your ASR Group sales representative or visit **asr-group.com/specialty**

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