

Soft Caramels

Featured Ingredient: Tagatose



Soft Caramel Formula

<i>Ingredient</i>	<i>%</i>
Corn Syrup (43/43)	32.61
Tagatose	30.00
Cream	27.83
Butter	9.28
Salt	0.13
Vanilla flavor	0.15
<i>Total</i>	<i>100.00</i>

Method

1. Heat cream, salt, and vanilla to 170°F. Set aside in water bath.
2. Heat corn syrup and Tagatose to 311°F.
3. Slowly add corn syrup mixture to cream mixture in increments and mix well.
4. Heat the combined mixture to 260°F and add butter. Continue stirring.
5. Heat to 86 brix.
6. Pour caramels into a silicone tray and let cool to room temperature.
7. Cut and package in the desired packaging.
8. 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.

Benefits

of Using Tagatose in Soft Caramels

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

- Are lower in calories
- Have similar sweetness and taste profile
- Maintain better caramel texture throughout the shelf life
- Require approximately half the time to heat

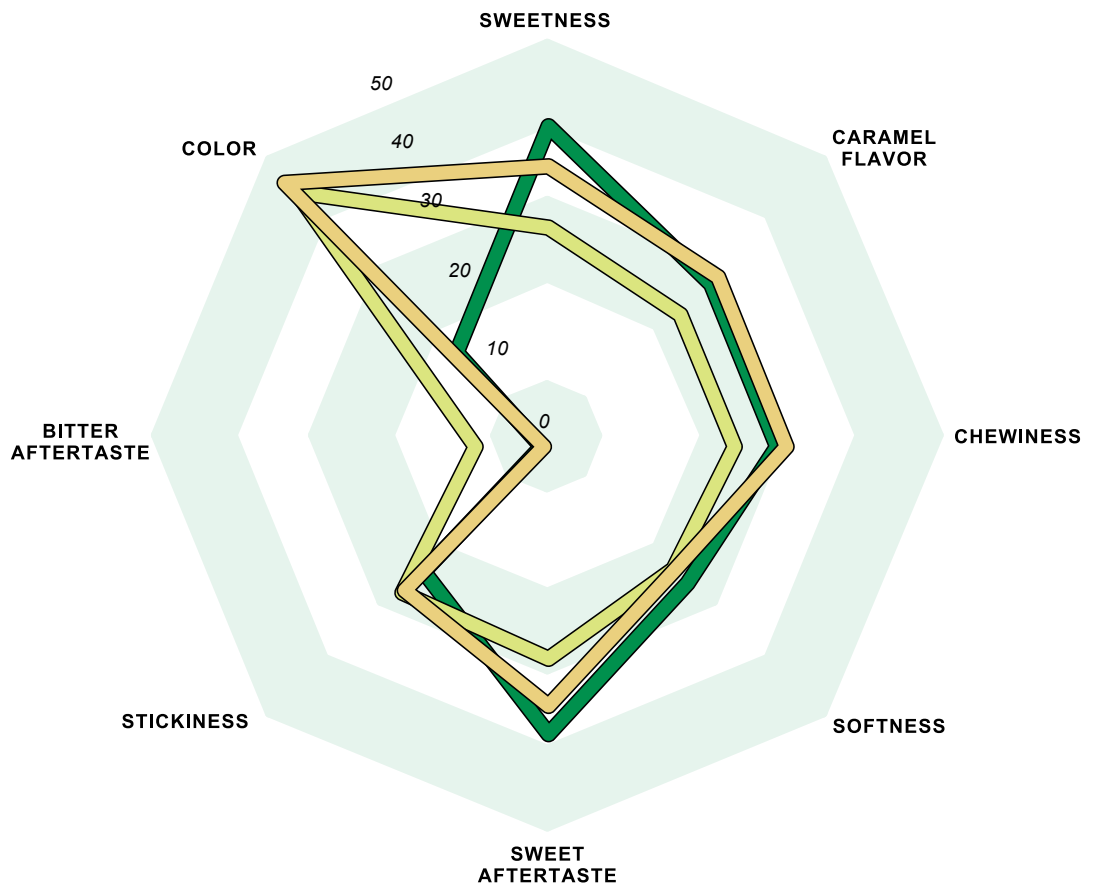


Sensory Profile

for Soft Caramels Prepared with Various Sweeteners

Source: Merlin Development, Tagatose Applications Testing, 2022.

- Tagatose
- Sucrose
- Allulose



KEY TAKEAWAY:

In soft caramels, Tagatose delivers similar taste and texture to sucrose.

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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