



# Sweet candies with a boost

*Discover sweetening and flavour modulation properties of stevia leaf extracts*



**FLAVOUR BOOST**  
NSF PORTFOLIO  
(Flavourings with modifying properties)

Get the best taste out of your product – Explore Ingredion's **Natural Stevia Flavours** and boost your flavour profile and sweetness quality



**SWEETNESS BOOST**  
SIGMA D AND DELTA STEVIOL GLYCOSIDES

Boost sweetness without adding calories with Ingredion's best in class Stevia Solutions



**PERFORMANCE BOOST**  
STABLESWEET™ LD\* LOW SUGAR (DPI/DP2)  
GLUCOSE SYRUP

Enhance the shelf-life stability of your sugar confectionery, reduce sugar and improve their organoleptic properties such as shininess & transparency with Ingredion's low sugar syrup

\* STABLESWEET™ LD might not be available for sales in all countries. For more information please contact the Ingredion team or visit our website [www.ingredion.com/emea](http://www.ingredion.com/emea)



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### Process in atmospheric kettle

1. Add all ingredients to a pot
2. Cook until 160°C using a sugar thermometer
3. Add acid, colour and flavour
4. Deposit into molds

Ingredients	SUGAR FREE CONTROL	SUGAR FREE + REB A	SUGAR FREE + SIGMA D	SUGAR FREE + NSF 04	SUGAR FREE + NSF 08
Water	150g				
Isomalt	600g				
Cooking temp.	160°C				
Cooking base final mass	592g				
Citric acid, cryst.	1.5%	1.5%	1.5%	1.5%	1.5%
Orange Flavour (Givaudan L-307002)	0.3%	0.3%	0.3%	0.3%	0.3%
Color: EXBERRY (Mandarin 429340)	0.2%	0.2%	0.2%	0.2%	0.2%
<b>REB A97</b> steviol glycosides		<b>0.100%</b>			
<b>SIGMA D</b> steviol glycosides			<b>0.100%</b>		
<b>NSF 04</b> natural flavour				<b>0.007%</b>	
<b>NSF 08</b> natural flavour					<b>0.005%</b>