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**BENEO shows significant process optimisation
with ISOMALT in chewing gum centres**

Following intensive trials of BENEEO's ISOMALT in chewing gum centres, the BENEEO-Technology Center has shown that it can successfully replace the commonly used polyol mannitol, offering confectionery producers an attractive commercial alternative, while maintaining the gum's shape, chewability and texture.

The BENEEO-Technology Center's trials focused on the replacement of up to 5% mannitol, the common dosage used in chewing gum centres, with BENEEO's ISOMALT sugar replacer and monitored the results. Due to its similar sensorial profile and technological properties, ISOMALT proved to be equivalent, if not superior, to mannitol in terms of the end product's processability, product stability, as well as final taste and texture. The trials also showed that no changes in the production process are necessary when replacing mannitol with ISOMALT.

Higher product stability leads to process optimisation

When ISOMALT is used instead of mannitol, results document that the starting firmness increases, providing a more stable chewing gum centre. With a more stable centre, the shape of the gum is maintained, avoiding deformation during the coating process. Additionally, by using ISOMALT in the chewing gum centre, conditioning times are reduced leading to optimised processing. In the trials, ISOMALT was also shown to promote the long-term firmness of gum centres to the same extent as mannitol, while ensuring that chewability and texture are maintained.

BENEEO's long-standing expertise with ISOMALT in combination with the latest findings, offer manufacturers a commercially viable alternative. BENEEO's ISOMALT is the only sugar replacer that is derived from sugar beet and thus has a similar sweetening profile to sugar. It is low hygroscopic and improves the shelf-life of chewing gum. In addition, its toothfriendly and low-glycaemic characteristics have been positively evaluated by EFSA.

Rudy Wouters, Vice President at BENEEO-Technology Center comments: “Manufacturers are continuously looking for ways to improve efficiency and thanks to the results of the BENEEO-Technology Center trials this is now possible in chewing gum centre production. BENEEO’s ISOMALT sugar replacer offers an attractive commercial solution, while maintaining the chewing gum centre’s shape, chewability and texture. The feedback we are receiving from the existing and prospective clients shows that we are on the right track with these findings.”

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For further information on BENEEO and its ingredients, please visit: www.beneo.com and www.beneonews.com

BENEEO offers functional ingredients derived from chicory roots, beet sugar, rice and wheat. BENEEO is the ideal partner to help improve a product in its nutritional and technological characteristics. Key nutritional benefits are ‘less fat’, ‘less sugar’, ‘less calories’, ‘added fibre’, ‘gluten-free’ and dairy alternatives as well as energy management, digestive, bone and dental health. Key technological benefits focus on taste and texture improvements. Through a unique chain of expertise, including the BENEEO-Institute that provides decisive insights into nutrition science and legislation, and the BENEEO-Technology Center that consults in application technology, BENEEO actively supports customers in the development of more balanced and healthy food products.

BENEEO is a division of the Südzucker Group, employs almost 900 people and has production units in Belgium, Chile, Germany and Italy.

www.BENEEO.com

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