

Confectionery trends 2022

Sugar-reduced confectionery

The demand for sugar-reduced or sugar-free confectionery is increasing along with consumers' awareness of nutrition. However, the production of such confectionery can be very challenging.

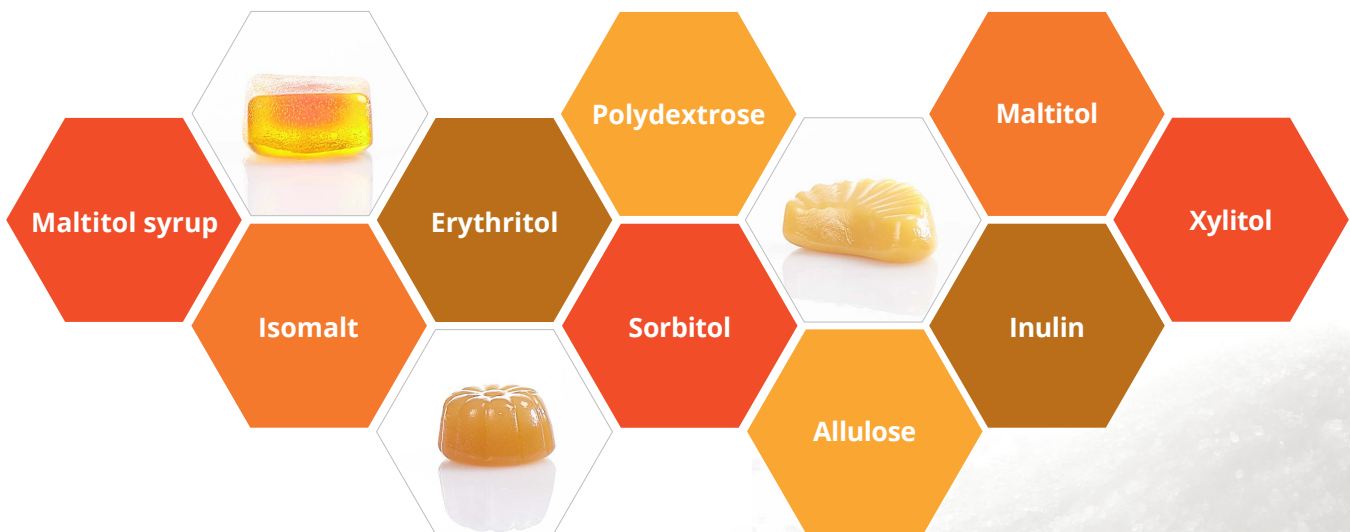
Many trials are often necessary to figure out the **influence on texture and storage stability**.

Here we offer you our support and expertise – we will be glad to help you find tailor-made solutions for your products.

With our versatile and flexible pectins, such as our readily **buffered extra slow set apple pectins**, we offer you solutions that are up to these challenges.

Our recommendation for confectionery with less sugar:

Pectin Classic AS 509
gels reliably with sugar substitutes



Pectin Classic AS 509 is an excellent choice in **combination** with **functional additives** and **sugar reduction**.



We are glad to advise you on individual product solutions!

Contact: solutions@herbstreith-fox.de