

## Confectionery trends

# Sugar-reduced confectionery

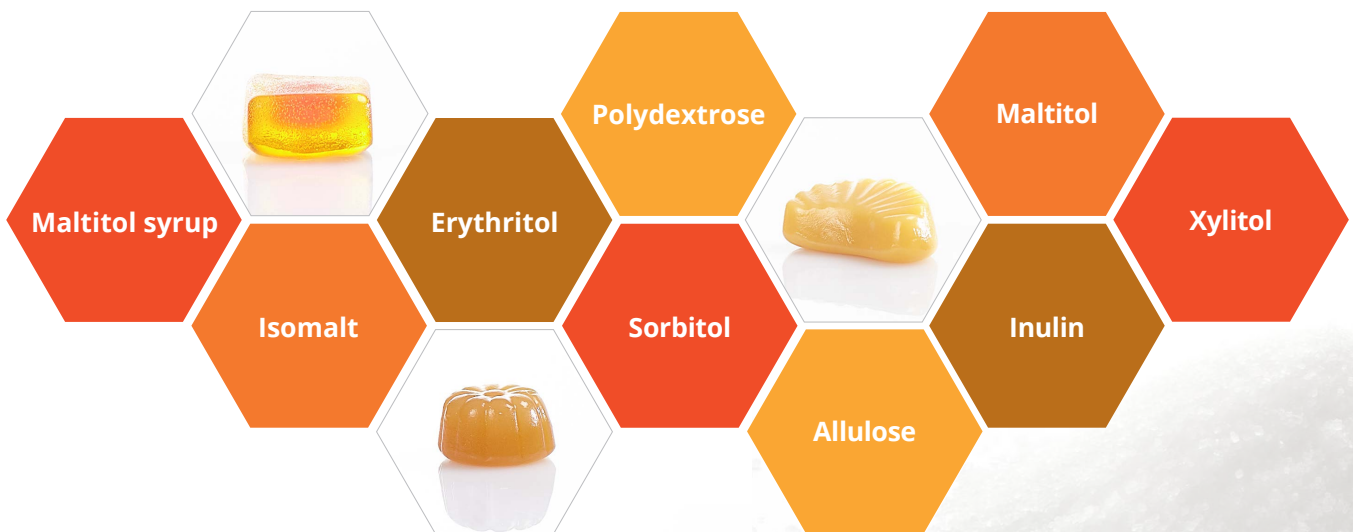
The demand for sugar-reduced or sugar-free confectionery is increasing along with consumers' awareness of a modern nutrition. However, the production and development of such confectionery is usually very complex. Many trials are often necessary to figure out the **influence of the individual ingredients 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 519**  
gels reliably with sugar substitutes



Pectin Classic AS 519 is an excellent choice in **combination** with **functional ingredients** and **sugar reduction.**



We are glad to advise you on individual product solutions!

Contact: [solutions@herbstreith-fox.de](mailto:solutions@herbstreith-fox.de)

