

# Sour flavour and product stability for Sanding Sugar in Gums



Sour flavours in the food industry, including confectionery, have gained much popularity among consumers worldwide as they believe sour products contain no or less sugar.<sup>1</sup>

To help soft confectionery manufacturers create products that feature the desired sour flavor profile, Galactic has developed **Galacid™ Powder 60** that consists of 60% free L(+) lactic acid and calcium lactate as carrier. **Galacid™ Powder 60** is the ideal solution to use in confectionery applications to provide an instant but mild sourness in soft gums.

**Galacid™ Powder 60** ensures the stability in the packed product after opening and the appearance of the sanding sugar remains white and visually attractive as

the moisture migration is slow. **Galacid™ Powder 60** is a pH regulator and a flavor enhancer of red fruit flavours in gums products.

### Advantages

- ✓ Instant mild sour flavour
- ✓ Red fruit flavours enhancement
- ✓ Dry and stable surface appearance
- ✓ Longer shelf-life due to slow moisture migration and no loss of surface flavour

### RECOMMENDED USE AND FUNCTIONALITIES:

|                           | Dosage range in finished product (sanding sugar) | Functionality by application   | Declaration                                    |
|---------------------------|--|--|--|
| <b>Galacid™ Powder 60</b> | 5% - 25%   | Premix with sugar used for the sanding process: good appearance, long shelf-life, mild acidic taste. | E 327 (Calcium lactate)<br>E 270 (Lactic acid) |

### Flavor enhancement by lactic acid

Fruit

Cherry  
Strawberry  
Other red fruits

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Our FOOD Development team remains at your disposal for further trials, information, training etc.

*GALACTIC accepts no legal liability for the accuracy of the information in this document. GALACTIC recommends customers to take appropriate legal advice regarding the use of GALACTIC products, including the patent status of any process for which a GALACTIC product is used.*

<sup>1</sup> [http://www.foodbusinessnews.net/articles/news\\_home/Supplier-Innovations/2015/08/New\\_ingredient\\_enhances\\_sour\\_f.aspx?ID=%7B8E3457D3-6C96-45F9-B0F2-92C505D2DBDF%7D](http://www.foodbusinessnews.net/articles/news_home/Supplier-Innovations/2015/08/New_ingredient_enhances_sour_f.aspx?ID=%7B8E3457D3-6C96-45F9-B0F2-92C505D2DBDF%7D)