



## Sweets and desserts

With the explosion of available snacks around the world and the increase in health claims like vegan, healthier, sugar- and sodium reduced dessert alternatives, consumers have the newfound luxury to eat without a second thought. Jungbunzlauer loves to keep your customers happy, so we present you with a range of innovative options into the world of sweets and desserts.

### Vegan gelling systems

Jungbunzlauer offers several bio-based hydrocolloids for use as gelling agents in your vegan desserts like gel desserts and dairy alternatives. [Xanthan gum](#) in combination with locust bean gum and gellan gum or [TayaGel® HA](#) – our high acyl gellan gum – in combination with low acyl gellan gum offer a vegan alternative to gelatine or a potent replacement of carrageenan or agarose.

- Efficient synergistic partner with galactomannans
- Truly clear with [xanthan gum](#) CS grades
- Very efficient gelling agents at low dosage
- Various texture profiles by alteration of composition



### Texture improvements

[TayaGel®](#) and [xanthan gum](#) are bio-based hydrocolloids used to stabilise, suspend and texturise products. In combination with other hydrocolloids or gelling agents, they can significantly improve and optimise the texture of your desserts, such as vegan gel desserts, plant based desserts or chocolate mousse.

- [TayaGel® HA](#) in combination with low acyl gellan gum for superior texture
- Various texture profiles by alteration of composition
- Gelatine-free solutions for the stabilisation of chocolate mousse with a fluffy, light foam texture



## Sugar reduction



Jungbunzlauer ERYLITE® Erythritol is a natural bulk sweetener that helps in a wide variety of reduced sugar and sugar free applications in confectionery. ERYLITE® Stevia is a unique blend of ERYLITE® and Rebaudioside A, a highly pure stevia plant extract. This blend combines sugar like taste quality, digestive tolerance, and the bulking functionality of ERYLITE® with the sweetening capacity of stevia plant extracts.

- Optimised mouthfeel in combination with fibre
- Zero calorie and glycaemic index
- Masks off-notes from high intensity sweeteners
- Erythritol is the best tolerated sugar alcohol

Erythritol and Stevia are flavours with modifying properties at specific usage levels according to Flavour and Extract Manufacturers guideline (FEMA No. Erythritol 4819 and Rebaudioside A 4805).

## Improved stability

Jungbunzlauer offers solutions to improve stability in powdery products such as traditional chili candies popular among children and teenagers in some regions. CITROCOAT® N is a coated citric acid that can replace regular citric acid in order to improve product stability.

- Improve stability and shelf life
- More resistant to harsh environmental conditions



## Natural and tooth friendly

ERYLITE® is a tooth-friendly, natural sweetener. Sourced from corn, the raw material glucose is fermented by non-GMO organisms, avoiding any chemical processing.

- Tooth-friendly sweetener
- Produced by fermentation of natural raw material
- Non-GM

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