

Application Solutions

Confectionery

Chocolate and Sugar Confectionery applications are part of a broader movement towards healthier, functional foods that cater to the wellness requirements and tastes of consumers looking for better-for-you options.

These applications are more and more becoming vehicles for functional ingredients that add nutritional benefits to finished products. With solutions for protein fortification, sugar replacement & reduction, enhanced sensory experiences, and lifestyle- and allergen-friendly alternatives, Scoular's suite of innovative ingredients and overall breadth of portfolio is poised to address common needs and unique challenges of the confectionery market today.



Proteins



Sweeteners



Lecithins



Starches

Protein Fortification

Protein fortification is a growing trend in confectionery applications, as consumers seek healthier and more satisfying snacks. Protein can enhance the nutritional value, texture, and flavor of chocolate and candies, while also reducing sugar and fat content.

- Faba Bean Protein
- Soy Protein

Sugar Reduction & Sugar Replacement



Confectionery applications are increasingly using sugar substitutes in pursuit of a reduced sugar offering. In addition to reduction, some consumers are looking for more natural and healthier options to replace standard sugars altogether. As consumers demand sweet with less sugar, emerging sweeteners continue to grow in launches. The availability of more nutritious choices that don't sacrifice taste or indulgence are critical to the category.

- Brown Rice Syrup
- Allulose
- Erythritol
- Soy Protein
- Faba Bean Protein
- Soluble Corn Fiber

Enhanced Sensory Experiences



Sensory exploration is a way for consumers to satisfy their curiosity and desire for variety. As consumers seek more indulgent and novel experiences from confectionery products, they are looking for new flavors, textures, and mouthfeels that can stimulate their senses and create memorable moments.

- Soluble Corn Fiber
- Soy Lecithin
- Sunflower Lecithin
- Potato Starch
- Allulose

Lifestyle- & Allergen-Friendly Alternatives



Like many other applications, the confectionery industry is witnessing a growing trend toward allergen-friendly and free-from products, as well as those derived from the earth suited for vegan and plant-based diets.

- Faba Bean Protein
- Soy Protein
- Sunflower Lecithin



Sustainability Spotlight

In addition to wanting products that are tasty and beneficial to their well-being, consumers are also looking for products that are good for the planet. People are interested in where ingredients come from and how it's made. At Scoular, we partner with suppliers dedicated to environmental responsibility with many partaking in non-GMO production and sustainable practices.

INGREDIENTS: FEATURES & BENEFITS

Faba Bean Protein

Application	Features	Benefits
Chocolate & Compound Coatings	High Solubility Neutral Taste & Light in Color	Protein Enrichment Sugar Reduction

Soy Protein

Application	Features	Benefits
Chocolate & Compound Coatings	Customized Solutions High Solubility Neutral Taste & Light in Color	Protein Enrichment Sugar Reduction

Allulose

Application	Features	Benefits
Compound Coatings Gummies Gum & Mints	Low Calorie Sweetener 70% as Sweet as Sucrose Functionality & Flavor Similar to Sucrose High Solubility	Sugar Reduction Calorie Reduction Increased Softening

Brown Rice Syrup

Application	Features	Benefits
Gummies	Sweetener Binding Texturizing	Clean Label Alternative to Corn Syrup

Erythritol

Application	Features	Benefits
Compound Coatings Gummies Gum & Mints	Bulk Sweetener 60-70% as Sweet as Sucrose	Sugar Reduction Sugar Replacement Calorie Reduction

Soluble Corn Fiber

Application	Features	Benefits
Compound Coatings Gummies	Prebiotic Fiber Texturizing High Solubility	Fiber Enhancement Calorie Reduction Sugar Reduction

INGREDIENTS: FEATURES & BENEFITS

Soy Lecithin

Application	Features	Benefits
Chocolate Coatings Gum	Emulsification Viscosity Modifier	Prevents Fat Bloom Prolonged Freshness Enhanced Texture Decreased Tackiness Softens Gum Base

Sunflower Lecithin

Application	Features	Benefits
Chocolate Coatings Gum	Emulsification Viscosity Modifier	Prevents Fat Bloom Prolonged Freshness Enhanced Texture Allergen-Friendly Softens Gum Base

Potato Starch

Application	Features	Benefits
Gummies	Thickening Gelling Molding Agent Texturizer	Controls Moisture Prevents Stickiness Shelf Life Shorter Texture

Whatever your application, our research and development team is ready to help you create or reformulate confectionery recipes and achieve your goals.

Let's work together! To learn more or to request a sample, contact the Scoular Food Innovation team.

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