

Reduced Hygroscopicity Hard Candy



INGREDIENTS

	Usage Levels (%)
Sucrose	40.12
Corn syrup, 43 DE	34.99
Water	21.24
Lactose	2.36
Citric acid, anhydrous	0.94
Flavor, lemon oil	0.33
Color, FD&C yellow #5, 10% solution*	0.02
Total	100.00


*Other colors can be substituted.

NUTRITIONAL CONTENT

Per 100g	
Calories	350kcal
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	98g
Dietary Fiber	0g
Sugars	71g
Protein	0g
Calcium	1mg
Magnesium	0mg
Phosphorus	0mg
Potassium	0mg
Sodium	5mg
Iron	0mg
Vitamin A	0IU
Vitamin C	0mg

PREPARATION

1. **Combine sucrose, corn syrup, water and color.**
2. **Cook to 138°C (280°F) quickly.**
3. **Place under vacuum at 650 mm (26") for 3.5 minutes. Pour onto table. Add flavor, acid and fold in.**
4. **Form.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Knechtel Laboratories. ©2014 U.S. Dairy Export Council.