

The Water Activity of KRYSTARTM crystalline fructose

Case 4: Water Activity

All of the fruit pieces shown below were infused with KRYSTAR fructose, the newest of Staley's nutritive sweeteners. Since fructose is naturally present in many fruits and honey, it becomes the obvious choice for replenishing nature's sweet taste in dried, processed fruits. And for reasons beyond sweetness alone.

KRYSTAR is an excellent humectant; and it imparts a lower water activity than many other nutritive saccharides, including sucrose. These two interrelated properties are seen as critical to the success of many intermediate moisture foods, including filled baked goods, granola bars, fruit leathers and preserves, as well as infused fruits.

Because it is highly soluble, KRYSTAR reduces crystallization tendencies in many products, improving stability and shelf life as it lessens the likelihood of spoilage.

Add to these functional attributes the recognized ability of fructose to enhance flavors, especially fruit flavors, and KRYSTAR indeed becomes the obvious "sweetener" choice for a variety of fruit processing applications.

We invite you to evaluate KRYSTAR as your dry sweetener alternative. Call today for samples, technical assistance, and information about pricing and availability. For more information about the humectancy of KRYSTAR, ask for a copy of Case Study 4: Water Activity.



Tomorrow's Sweetener Today



Staley

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