



PROVEN PERFORMANCE  
WITH NEW INGREDIENTS  
New Anti-Sticking Agents



PERFECT FINISHES<sup>®</sup>

# INTRODUCING OUR NEW... ...Anti-Sticking Agents

## Market situation:

Where are we coming from?

MCT-oil is a main ingredient used in the finishing of confectionery, as it combines good performance with high stability. Other available oils are traditionally known to be less stable over time. Based on over 40 years processing know-how of anti-sticking agents, Capol® can now offer a new range of stabilised anti-sticking agents containing high oleic sunflower oil. Therefore, dependency on MCT-oil as a main raw material is reduced.

## In focus:

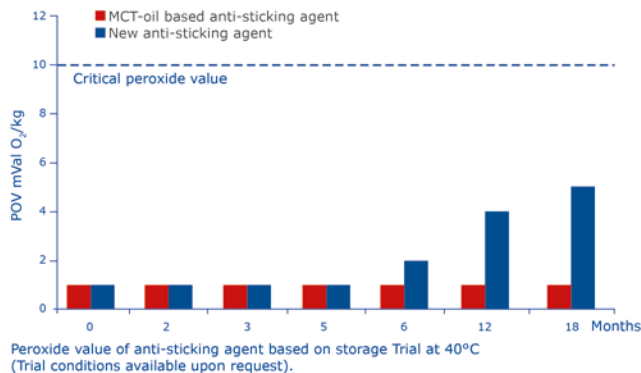
What's required for perfect products?

In the world of gums and jellies, it's important that products look appealing to consumers, do not dry out and not stick to each other or the packaging. Another important aspect is that rancidity and off-flavour should not develop over the shelf life.

## The new range of anti-sticking agents:

What did we improve?

Capol's® newly developed range of anti-sticking agents show the same performance in comparison to purely MCT-oil based products. Data from accelerated shelf life tests for anti-sticking agents support a shelf life of even 18 months with peroxide values staying clearly below the critical peroxide number of 10. A sensory evaluation on gummy bears treated with MCT-oil based and a new anti-sticking agent confirmed that there is no significant difference in taste.



Peroxide values significantly below threshold of 10 are supporting **18 months shelf life.**

Sensory evaluation (triangle test) on treated gummy bears showed **no significant difference** between MCT-oil based product and the new range.



You want to know more?  
Ask us about Capol® 41-5513,  
41-5514, 41-5515 and 41-5516.



More information about...  
...our anti-sticking agents wanted?  
Follow our QR-Code.