

Potential Sugar Functionality in Food Applications

- Sweetness, flavor enhancement and palatability

- Color and flavor formation

- Browning
- Caramelization

- Texture

- Body/mouthfeel/viscosity
- Tenderizer
- Control crystallization
- Gelling
- Creaming

- Stability

- Water-activity reduction
- Prevention of browning discoloration
- Prevents staleness
- Foam stabilizer

- Fermentation Support