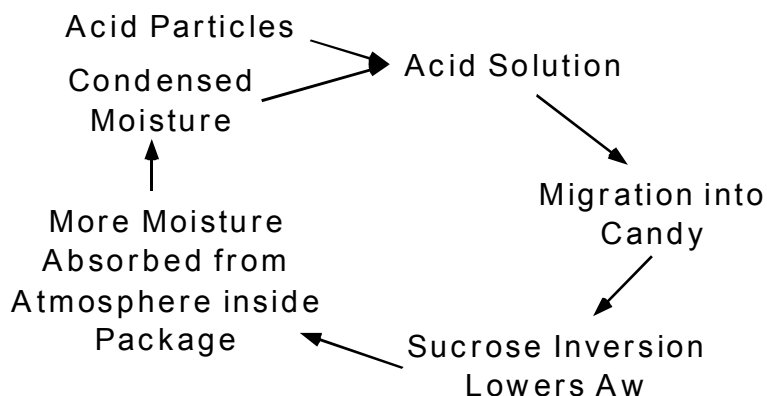


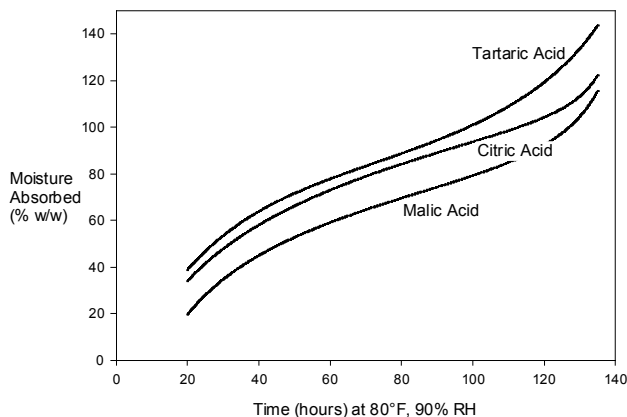
## MOISTURE CONTROL IN ACID SANDED CONFECTIONS

The quality of acid sanded confections is extremely sensitive to moisture absorption. Further, it is **critical** to prevent moisture absorption from starting, because once it begins, it is difficult to stop, as shown in the “chain reaction” diagram to the right.



### TO PREVENT MOISTURE ABSORPTION IN ACID SANDED CONFECTIONS:

- Use Bartek Malic Acid, which is less hygroscopic than Citric or Tartaric Acids (see graph to the right).
- Use buffer systems to provide sourness at higher pHs — by increasing the concentrations of the acid and buffer salt by the same proportion, the pH will remain approximately the same and sourness will increase.



- Keep most of the acid on the outside of the candy to decrease sucrose inversion.
- Use a minimum of corn syrup to avoid a low water activity.
- Thoroughly dry the sanded confection.
- Dry out with an anti-caking agent.
- Use a controlled environment in the packaging area.
- Use active packaging to control the humidity inside the package.

Bartek Ingredients Inc. has manufactured high quality Malic and Fumaric Acids for the last 25 years in Ontario, Canada. Detailed, product-by-product recommendations are available through the Bartek Acidulant Audit.