



Capol 195

Polishing Agent for Low Carbohydrate and Sugar Free Panned Products

Description Capol 195 is a sucrose-free, low carbohydrate aqueous dispersion of natural ingredients. It is ideal for polishing the new generation of low carbohydrate products, including sugar-free chocolate as well as soft and hard panned confections. It is used beneficially in conjunction with Capol 150/153D to provide protective moisture barrier properties, improved gloss, and reduced tackiness.

Background Polishing and glazing are particularly difficult steps in the manufacture of pan-coated pieces. The confection's quality is strongly influenced by such environmental factors as relative humidity and temperature. When polishing sucrose-free pieces in particular, slight variations in these conditions can dramatically affect the processing as well as the stability of the gloss. Capol 195 has been specifically formulated to overcome these impediments.

In order to derive superior results while polishing sucrose-free chocolate and hard-panned surfaces, the relative humidity should be maintained below 45% (and preferably below 40%). This will ensure adequate moisture removal from the interior or the shell of the product. By ignoring environmental conditions, problems could be encountered, with the result that the surface of the pieces could become sticky over time.

Advantages Capol 195 effectively overcomes the limitations encountered when polishing and glazing sucrose-free confections.

Capol 195 comes ready to use. There is no need to heat, measure, or blend gums and other raw materials. Polishing with Capol 195 results in a brilliant shine. Polishing times are significantly shorter with the use of Capol 195 than those using other materials.

NOTE: Capol 150/153D is a special non-tacky shellac formulation which offers excellent moisture barrier properties without creating the plastic mouthfeel and spotting often associated with standard confectioner's glaze. It also allows the user to significantly reduce the amount of glaze used by at least 25-50%. It is easy to apply: There is no need to stop, dry, and jog the pan every few minutes as is the case with most shellac solutions. With Capol 150/153D, there is a significant reduction in the spotting or kiss marks often associated with standard confectioner's glaze.

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