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Czech J. Food Sci.

**Hadjikinova M.,
Menkov N., Hadjikinov**

D.

Sorption characteristics of dietary hard candy

Czech J. Food Sci., 21 (2003): 97-99

This investigation is aimed at the determination of the effect of sugar alcohols sorbitol and isomalt on the sorption properties of hard candy. The equilibrium isotherms of two kinds of hard candy containing sorbitol and isomalt, respectively, were obtained by means of the static gravimetric method at a temperature of 20° C. The isomalt-containing candy proved to sorb less moisture under equal conditions. The Peleg model was found suitable for the description of the sorption isotherms of hard candy.

Keywords:

hard candy; isomalt; sorbitol; equilibrium moisture content; sorption isotherm

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