



CAPOLAN®

Coated raw materials for the world's confectionery and food industry



WE MAKE THE WORLD SHINE

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The CAPOLAN® product range includes organic and inorganic raw materials coated with fat which are used to sprinkle on gums, jellies, extruded strips and the like. The coated raw materials include:

- Malic acid
- Citric acid
- Castor sugar
- Sodium chloride
- Ammonium chloride
- Tartaric acid
- Granulated sugar

Further applications for coated raw materials include confectionery centres and chewing gum balls filled with acids or sherbet.

The advantage of coated raw materials is that they offer added protection against moisture and humidity, and they reduce dust formation. The coating also prevents chemical reactions with other food ingredients, such as when sugar reacts with malic and citric acid to form sticky inverted sugar.

Non-coated acids are absorbed quickly into the confectionery (known as migration), for example in chewy candy, gummy laces etc. Coated products also reduce the moisture absorption (hygroscopicity).

CAPOLAN® products are subject to continuous stringent checks by our quality assurance system. They conform with national and international food regulations and, if required, can be supplied with a Kosher and/or Halal Certificate.

Depending on the product, CAPOLAN® is applied using conventional or specialised machinery. Our food technicians are happy to advise you in this matter.

CUSTOMISED

In addition to our standard range, we also supply coated raw materials that can be modified according to our customers' requirements.