Technical Tagatose

General Features

**90% as Sweet as Sucrose**

**“Clean” Taste**

**Sweetness Intensity Increases as Tagatose Concentration Increases**

**Sweetness Potency Relative to Sucrose is Consistent Across All Concentrations**

**Sweetness Potency is Consistent in Different Food Systems**

**Provides a Sweet, Fruity, Caramel-like Flavor Profile**

**Has More Sweetness, Sweet Aftertaste, Less Bitterness than Erythritol**

**Blends Well with High-Intensity Sweeteners and Polysaccharides**
# Technical Tagatose

## Slightly Less Soluble than Sucrose

## Hygroscopicity: Similar to Sucrose, Less than Fructose (<85% RH)

## Similar Water-Holding Capacity as Sucrose

## Reduces Water Activity more than Sucrose

## Anti-Microbial

## Modulates Viscosity

## Reduces Stickiness

## Browning Agent
Technical Tagatose

**pH Stable**

**Lower Melting Point than Sucrose**

**Lower Glass Transition Temperature than Sucrose**

**Readily Crystallizes**

**Depresses Freezing Point**

Application Specific Features

**Milk: Mixture with Either Sucralose or Stevia is as Sweet as Sucrose; Tagatose–Stevia Sweeter than Erythritol–Stevia**

**Chocolate Milk: Tagatose Improves Mouth-feel, Sweetness, Toffee flavor and Sweet Aftertaste and Reduces Bitterness of Acesulfame K**

**Milk, Diet Lemonade: Stable**

**Yogurt: Stable, Retains Probiotics, Acceptable to Consumers**

**Meringue: Increases Antioxidant Capacity**
Technical Tagatose

**Citrus-Fruit Jelly: Similar Moisture Content, pH, Stability as Sucrose; Increases Antioxidant Capacity**

**Citrus-Fruit Jelly: Mixture with Isomaltose Deemed Most Likely For Consumers to Purchase**

**Chocolate: Does not Affect Viscosity or Melting Temperature, but Softens**

**Chocolate: Fuller, Creamier Mouthfeel than Fructose**

**Dark Chocolate: Similar Taste, Texture, Positive Emotions Elicited as Sucrose**

**Cookie Dough: Similar Rheology as Sucrose, but with Reduced Baking Time**

**Cookies: Appearance Preferred Over Sucrose Cookies**

**Cookies: Consumers Preference for Tagatose:Sucrose (1:1) Is No Different than Sucrose Only**

**Meal Replacements: Increases Probiotics**

**Toothpaste: Stable, Improves Taste and Mouthfeel**