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**

**Solid: pH Stable**

**Liquid: Most Stable in an Unheated, Acidic Environment Buffered by Citrate**

**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.1**

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

**Meringue: Increases Antioxidant Capacity**
**Technical Tagatose**

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