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(54) Title: SUGAR REPLACEMENT COMPOSITION

(57) Abstract: The present invention relates to a sugar replacement composition, which is based on a novel and innovative combination of ingredients such that the sugar replacement composition gives rise to one or more advantageous use characteristics of comparable or superior to those of sucrose, including excellent taste, sweetness of sucrose, superior structural properties, e.g. in cake, sorbet and ice cream, improved crunchiness of biscuits, excellent organoleptic properties, low calorie content (in certain embodiments 100 kcal/100 g or less), permits reduction of fat content of certain foods such as chocolate, as well as significant health benefits, including low glycemic index, low cariogenicity, and prebiotic properties supporting growth of advantageous intestinal bacteria, beneficial effects or lowering blood sugar and slowing down the emptying of the stomach. The sugar replacement compositions of the present invention comprise polydextrose, and at least one polyol, wherein the content of the at least one polyol is from 20 weight % to 70 weight%, wherein at least one of the polyol components is erythritol, wherein the content of erythritol is from 20 weight% to 60 weight%, and wherein all weight % indications are based on the total of the sugar replacement composition being 100 weight %.

