

based on total saccharides were used as the saccharides having a degree of polymerization of 2 or less and the saccharides having a degree of polymerization of 3 or more. White sugar (purity: 99% or more) from CJ CheilJedang Corp. and maltitol syrup (72 Brix, the degree of polymerization of 2 or less in saccharides: 99 wt% or more) from Samyang Corp. were used.

[0074]

[0075] <Comparative Example 1>

[0076] Basically, a candy was prepared in the same manner and with the same ingredients as in Preparation Example 1-1, but the candy of Comparative Example 1 was prepared with slightly different ingredients and contents.

[0077] More specifically, Comparative Example 1 was prepared by not using low sweetening starch syrup and using 40 wt% of isomaltooligosaccharide sugar solution based on a total of 100 wt% of the composition.

[0078] [Table 1]

Ingredients		Preparation Example 1-1	Preparation Example 1-2	Comparative example 1
Oligosaccharides	Isomaltooligosaccharides	20		40
	Low sweetening starch syrup (CJ CheilJedang Corp.)	20	40	
White sugar		37	37	37
Maltitol		23	23	23
Total (wt%)		100	100	100
Solids content (wt%)		82.35	82.23	82.47
Average molecular weight (based on solids)		35664.948	42404.364	28925.532
The proportion of DP 1,2 (based on a total of 100 parts by weight of saccharides)		74	69	78

The proportion of DP $\geq$ 3 (based on a total of 100 parts by weight of saccharides)	26	31	22
The proportion of DP 3 to DP 1,2	35.6	44.0	28.2

[0079]

[0080] <Preparation Examples 2-1 to 2-4>

[0081] To determine the effect of the composition for preparing a candy, containing allulose, basically, a candy was prepared in the same manner as in Preparation Example 1-1, but the candy was prepared by including allulose among saccharides having a degree of polymerization of 2 or less with the composition and contents as described in Table 2 below.

[0082] The sugar solution products used are the same as the products used in Preparation Example 1-1. For the allulose syrup, 72 Brix syrup having a purity of 95% or more (CJ Cheiljedang) was used.

[0083]

[0084] <Comparative Example 2>

[0085] Basically, a candy was prepared in the same manner and with the same ingredients as in Preparation Example 2-3, but the candy of Comparative Example 2 was prepared with slightly different ingredients and contents.

[0086] More specifically, comparative example 2 was prepared by using 5 wt% of fructose sugar solution, instead of allulose syrup, based on a total of 100 wt% of the composition.

[0087] [Table 2]

Ingredients	Prepara tion Example	Prepara tion Example	Prepara tion Example	Prepara tion Example	Compara tive example
-------------	----------------------------	----------------------------	----------------------------	----------------------------	----------------------------