

CLAIMS

1. A composition for preparing a candy, the composition containing: saccharides having a degree of polymerization of 2 or less; and saccharides having a degree of polymerization of 3 or more;

wherein the saccharides having a degree of polymerization of 2 or less include allulose;

wherein the composition has a content of the saccharides having a degree of polymerization of 3 or more of 29 parts by weight or more, based on 100 parts by weight of the saccharides having a degree of polymerization of 2 or less, based on dry solids; and

wherein the composition has an allulose content of 5 to 10 parts by weight, based on 100 parts by weight of the saccharides having a degree of polymerization of 2 or less, based on dry solids.

2. The composition for preparing a candy of claim 1, wherein the saccharides having a degree of polymerization of 3 or more include at least one selected from the group consisting of isomaltooligosaccharides, fructooligosaccharides, galactooligosaccharides, xylooligosaccharides, chitooligosaccharides, cellobiosaccharides, and soy oligosaccharides.

3. The composition for preparing a candy of claim 1, having a content of the saccharides having a degree of polymerization of 2 or less of 70 to 85 parts by weight, based on a total of 100 parts by weight of the composition

for preparing a candy, based on dry solids.

4. The composition for preparing a candy of claim 1, having a content of the saccharides having a degree of polymerization of 3 or more of 29 to 50 parts by weight, based on 100 parts by weight of the saccharides having a degree of polymerization of 2 or less, based on dry solids.

5. The composition for preparing a candy of claim 1, having a content of the saccharides having a degree of polymerization of 3 or more of 23 to 35 parts by weight, based on a total of 100 parts by weight of the composition for preparing a candy, based on dry solids.

6. The composition for preparing a candy of claim 1, wherein an average molecular weight of the entire composition for preparing a candy is 29,000 to 45,000 g/mol.

7. A candy prepared from the composition for preparing a candy of any one of claims 1 to 6.

8. The candy of claim 7, which is a hard candy.

9. The candy of claim 8, wherein a force required to detach a probe in contact with the candy surface after exposing the candy to 90% humidity and 50°C for 10 minutes, is 750 g or less,

wherein the force required to detach the probe is measured using a texture analyzer, and wherein the pre-test speed, test speed, post-test speed, applied force, trigger

force, and contact time between the probe and the candy surface is 1.0 mm/sec, 1.0 mm/sec, 8.0 mm/sec, 8.0 g, 3.0 g, and 5.0 sec, respectively.

10. The candy of claim 8, wherein a weight increase amount after exposing the candy to 90% humidity and 50°C for 3 hours is 9.5% or less.

11. A method for preparing a candy, comprising: a step for heating and concentrating the composition of any one of claims 1 to 6; and a step for forming and cooling a concentrated result.

12. The method for preparing a candy of claim 11, wherein the step for heating and concentrating the composition is carried out at 140°C to 150°C.