room for further improvement regarding the accomplishment of functional characteristics of sugar, e.g. in respect of the crunchiness of biscuits.

The present invention therefore has the objective of providing sugar replacement compositions, which avoid the above detrimental effects and which exhibit, in particular, one or more of the following advantageous characteristics:

- low caloric value;
- low glycemic index;
- improved tooth friendliness;
- improved structural effects in bakery products;
- improved crunchiness of biscuits; and/or
- improved structural effects in sorbet and ice cream.

Further objectives and beneficial effects of the sugar replacement compositions of the present invention will become apparent from the following description of the present invention.

3. Summary of the Invention

In one aspect, there is provided a sugar replacement composition comprising polydextrose, and at least one polyol, wherein the content of the at least one polyol is from 10 weight% to 70 weight%, wherein at least one of the polyol components is erythritol, wherein the content of erythritol is from 10 weight% to 70 weight%, and optionally a sweetening component comprising one or more sweeteners selected from high intensity sweeteners, and sweetness enhancers wherein all weight % indications are based on the total of the sugar replacement composition being 100 weight %.

In another aspect, there is provided a food preparation, in particular beverage, cream, ice cream, pastry cream, yoghurt, dairy product based desert, chocolate, jam, chewing gum or marmalade, containing or obtainable with the sugar replacement composition as disclosed herein.

In yet another aspect, there is provided a process for producing the sugar replacement composition as disclosed herein, comprising the step of granulating by means of liquid spraying, press agglomeration and/or spray-drying.

In a further aspect, there is provided a process for producing a food preparation, comprising the step of mixing the sugar replacement composition as disclosed herein with one or more food ingredients and/or the step of adding the sugar replacement composition to an intermediate product.

The above objective is accomplished by the subject-matter of the following numbered items:

1. Sugar replacement composition comprising

- polydextrose, and at least one polyol,
- wherein the content of the at least one polyol is from 10 weight% to 70 weight%,
- wherein at least one of the polyol components is erythritol,
- wherein the content of erythritol is from 10 weight% to 70 weight%,

  and optionally a sweetening component comprising one or more sweeteners selected from
- high intensity sweeteners, and
- sweetness enhancers

  wherein all weight % indications are based on the total of the sugar replacement composition being 100 weight %.