

Vigò Presses®

Making the most of your fruit

USER GUIDELINE

SUCRALOSE

Stock Code: 94350

IMPORTANT: Users should refer to the most recent Government directive and guidelines for the maximum permitted dosage rates of Sucralose in cider.

Users should also contact their Trading Standards officer for advice on the legal requirements for labelling cider with artificial sweeteners.

Please note, that the following are only guidelines. You are responsible for the amount of Sucralose you use. For over a century saccharin has been used to sweeten cider. While many consumers find saccharin acceptable there are many others who find that it leaves an unpleasant aftertaste.

Sucralose is reputed to achieve a sense of sweetness without the unpleasant taste of saccharin.

For information on Sucralose see the manufacturer's website www.sucralose.com.

IMPORTANT: YOU MUST CARRY OUT CAREFUL TRIALS BEFORE SWEETENING LARGE VOLUMES OF CIDER.

For ease of use, we suggest making a stock solution (see below) of Sucralose.

Make a stock 10% solution (see below) and use a small syringe to dose a small volume of cider with Sucralose to find the desired level of sweetness. It will then be necessary to calculate the total volume of solution you need to add to the batch of cider that requires sweetening.

Stock solution:

To make a 10% Sucralose solution, dissolve 100g Sucralose in warm water and make up to 1 litre total volume. 500ml of this solution will contain 50g Sucralose.