

5. CONCLUSION & SUGGESTION

5.1. Conclusion

- Chocolate rheology is influenced by many factors, primarily particle size distribution, ingredients composition, and the processing technology
- Maltitol and isomalt showed similar rheological properties compared to control (sucrose) in terms of particle size distribution, moisture, and viscosity
- Xylitol showed the highest particle size distribution and moisture content that leads to the high in viscosity as well, due to its high hygroscopic nature
- Substitution of sugar with sugar alcohols although did not provide the same exact rheological properties, are quite similar compared to control
- Sugar alcohols (mainly isomalt, maltitol and xylitol) could be used as sugar substitutes in chocolate manufacturing

5.2. Suggestion

Few studies had been published for the topic of low-sugar chocolate. More studies that covered this topic should be enacted to give a better understanding to the dynamics of chocolate manufacturing and its developments. Future studies could also explore more of the sensory aspects of sugar substitution in chocolate.