

Krystal SF™ Quickset Candy Base

With Bitter-Bloc Technology

Krystal SF is a sugar-free, easy to compound GRAS lollipop base with a natural bitterness blocking technology to block bitter notes found in many APIs. This base was formulated have a relatively sweet taste, good mouth-feel texture, **quick set time**, relatively low working temperature when adding temperature sensitive active(s), good mold release properties when used with our SmartPops child-resistant lollipop system, excellent suspending properties, can be colored, sweetened and flavored to preference and exhibits low moisture absorption in humid conditions.

Rx:

Krystal SF Quickset Candy Base	qs
Active Drug	qs
Flavor	qs
Sweetener	qs
Color	qs
Mold Cavity Lubricant	If Needed

Krystal SF Quickset 1Kg, Item# B0020-55
 Krystal SF Quickset 2Kg, Item# B0020-62

1. Calculate the quantity of each ingredient for the total amount to be prepared.
2. Accurately weigh/measure each ingredient. The calibrated SmartPops cavity weight using Krystal SF Quickset Candy Base is 7.63g (includes subtraction of stick displacement) per Calibration Study No. CS1000001. It is recommended to perform an independent calibration study.
3. Melt the Krystal SF Quickset Candy Base to 145-150°C. Do not overheat.
4. Remove from heat and allow to cool. Base is workable down to roughly 115°C. Pouring temperature should not exceed 150°C.
5. Mix remaining powders using the geometric dilution technique in the mortar using the pestle.
6. Pass the powders through a 40 mesh sieve onto a glassine sheet.
7. Once the Krystal SF Quickset Candy Base reaches a working temperature appropriate for the active(s) used, sprinkle powders into the melted base, prevent clumping, and ensuring addition is wetted before adding additional powder while maintaining a good working temperature.
8. Once the powder mixture has been added, incorporate the flavor and color and mix well.
9. Pour the mixture into the molds, quickly filling each cavity. Reheat to pour as necessary.
10. Set times will vary. Generally hard to the touch in 20 minutes and hard set in less than an hour.

Formulas and procedure should be adjusted base on use and the variety / quantity of ingredients to be used.

Equipment Required:

- Hot plate
- Beaker
- Thermometer
- Glass stir rod
- Prescription balance
- Mortar and pestle – triturate powders to reduce particle size
- Large glassine paper
- SmartPops Lollipop Molds, Sticks, Tags, and Caps (use only SmartPops brand sticks and caps)

Disclaimer: Specialized Rx makes no warranties or claims to the accuracy or completeness of the above information given the variations in use and formulations.

Krystal SF™ Quickset Candy Base

Technical Data Sheet

CATEGORY	A sugar-free dry powdered candy base for use in hard candy type preparations. Krystal SF has a relatively sweet taste by itself, however additional sweetener can be added to preference.
INGREDIENTS	A proprietary powder blend primarily consisting of plant-based sugar alcohols that includes Bitter-Bloc™ (Natural Flavor) technology and suspending agents. Ingredients are non-GMO/Vegan compliant, gluten-free, wheat-free, and classified GRAS status.
ALLERGY	Per the 2004 Food Allergen Labeling and Consumer Protection Act, no allergen declarations are required for this product as relating to milk, egg, tree nut, fish, crustacean shellfish, wheat, peanuts, and soybeans.
KOSHER STATUS	All ingredients are certified Kosher by the Orthodox Union (OU).
TECHNICAL DATA	Description Shelf Life: 2 years from date of manufacture when stored in its original, unopened container. *Krystal SF approx. density in finished candy state: 1.36-1.40 g/cm ³
SAFETY DATA	All ingredients classified as “Generally Recognized As Safe” (GRAS) and inactive excipient ingredients by the US FDA.
HANDLING AND STORAGE	Comment: Due to its fine particle size, this product is liable to become compacted. Storage Conditions: Product can be stored at ambient conditions for temperature, pressure, and humidity. Product should be kept in a tightly sealed container, under dry conditions.
COMMENTS	This information reflects US requirements for ingredients and allergy declarations. SmartPops Calibration Study No. CS1000001 available upon request.