

FROM THE RARE SUGARS PIONEER

Get the functionality and taste of sucrose without all the calories



Breakthrough **ASTRAEA® Allulose** is a noncaloric alternative to sucrose that can help you create consumer-winning indulgences with better-for-you appeal

More and more consumers are cutting back on sugar. Over the past 12 months, 84% of consumers say they have reduced their sugar intakes.¹ Now you can create sweetened treats that taste great and that consumers can feel good about with ASTRAEA® Allulose. This innovative, almost calorie-free ingredient solution has the same sweet taste profile and all the formulation functionality of sucrose, helping you replace sucrose and trim calories without compromising appeal in your beverage, dairy, bakery and confectionery products.

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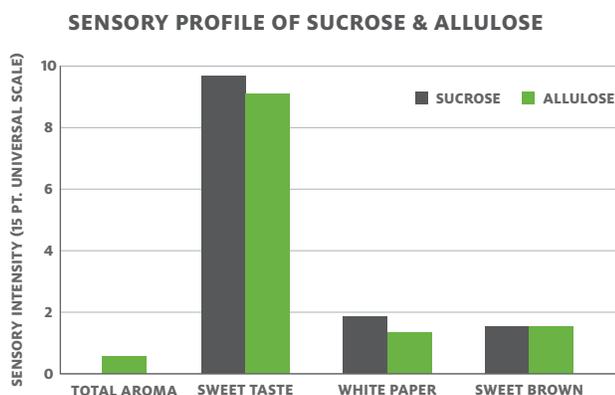
The sweet side of functionality

More consumers are shopping for healthier foods and beverages — but they still want sweet, indulgent products. Meet this demand more easily with ASTRAEA® Allulose. Developed by the global leader in rare sugars, this ingredient solution acts and tastes like sucrose in your formulations while adding almost no calories.

Now you can replace sucrose and cut calories without sacrificing performance — or your products' most tempting qualities.

The sweetness consumers expect

ASTRAEA® Allulose tastes like sucrose and is about 70% as sweet, helping you maintain consumer-winning sweetness in low-sucrose products.



A pioneering partner

ASTRAEA® Allulose was developed by Matsutani, the rare sugars leader that has spent more than 15 years researching and refining the world's first rare sugars, including allulose. This innovator has also conducted more research on rare sugars solutions than any other allulose supplier.

Supplied in the Americas by Ingredion, ASTRAEA® Allulose has GRAS status from the U.S. Food and Drug Administration and can help you deliver the indulgent, guilt-free treats your consumers want.



Innovate with **HEALTH & NUTRITION**
[ingredion.us/astraea-allulose](https://www.ingredion.us/astraea-allulose) | 1-800-713-0208

Sources:

1. Mintel, Sugar Reduction Trends, 2017
2. U.S. Food and Drug Administration, GRAS #498

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A sugar without all the calories

Using high intensity sweeteners to replace sucrose in formulations often requires other ingredients to build back bulk and solids and maintain the products' sensory appeal. With ASTRAEA® Allulose, you get comparable functional bulking, browning and freeze-point depression properties to sucrose while adding next to no calories — just 0.2 calories per gram — to your formulation. And, with typical usage levels (2% to 100%), allulose is well-tolerated and has been shown to have no effect on blood glucose levels.² Now you can maintain mouthfeel in beverages, create perfectly browned baked goods, prevent crystallization and maintain texture in dairy products all with less sucrose and far fewer calories.

FIND SWEET SUCCESS WITH INGREDION

Work with Ingredion to discover new ways to replace sucrose without compromising taste or quality. Access our comprehensive portfolio of sugar reduction solutions and leverage our formulations expertise and applications knowhow to create great-tasting, lower-calorie treats and get them to market fast.



Ingredion®

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