

Allulose

SWEETENER



A formulator's ally for sugar reduction success.

It takes a systematic approach to replicate sugar's functionality and flavor. Cargill's comprehensive toolkit now includes allulose, a rare sugar that can be found naturally in fruits like raisins and figs.

With a taste and texture similar to sugar – and added functional benefits – Cargill scientists have found that allulose offers sweet synergies with ingredients like erythritol and stevia for deeper, more delectable sugar reduction.

Balanced sweetness, plus functional benefits

- **70% as sweet as sugar**, with 90% fewer calories
- **Faster sweetness onset** for a more balanced flavor profile
- **Contributes functionality**, including bulking, browning, freezing-point depression
- **Enhances sensory experience**: improves taste, texture and visual appeal



SUGAR
REDUCTION



NON-GMO*



VEGAN /
VEGETARIAN

Your sugar reduction partner.

With decades of experience in the sugar reduction space, Cargill is an expert collaborator to help you reach your formulation goals. Allulose is the latest addition to our comprehensive portfolio of sugar reduction tools and supporting ingredients, backed by consumer insights, deep technical expertise and robust R&D capabilities to help you bring new solutions to market faster.

CARGILL ALLULOSE SWEETENER

Properties	Functional Benefits
<ul style="list-style-type: none"> • Low-calorie sweetener (0.4kcal/g) • Functional synergies with other sweeteners • Water binding • High solubility • Provides bulking • Participates in Maillard reaction • Supports freezing-point depression • Good digestive tolerance • Does not promote tooth decay • Available in liquid & powder forms 	<ul style="list-style-type: none"> • 70% as sweet as sugar with 90% fewer calories • Enables deeper sugar reduction & enhanced sensory experience when paired with erythritol • Promotes moist texture • Replaces volume, enhances texture when sugar is removed • Aids in browning • Prevents crystallization in frozen products • Not labeled as “added sugar” • No significant impact on glycemic response

APPLICATIONS



Bakery



Beverages



Cereals



Confectionery



Dairy/Dairy Alternatives



Frozen Desserts



Supplements



Sports Nutrition



Tabletop Sweeteners

Discover a sweet ally in allulose.

Learn more & request a sample at [cargill.com](https://www.cargill.com).



* There is no single definition of “non-GMO” in the USA. Contact Cargill for source and processing information.

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.