



本公司生產的木薯粉（Non-GMO）（即：木薯粉，木薯粉，木薯粉）是純天然的木薯粉。木薯粉含有70%的木薯粉，木薯粉是木薯粉的主要成分，木薯粉是木薯粉的主要成分。木薯粉是木薯粉的主要成分。木薯粉是木薯粉的主要成分。

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1. 1.

Item	Specification	Specification
Item	Item	Item
Item (Item)	≥98%	≥70% (w/w)
Item (Item)	70%	70%
Item	0.4 kcal/g	1.6 kcal/g
Item	≤0.5%	-
Item (Item)	-	≥75%
Item	Item (Item / Item)	Item
pH	5.0-7.0 (10% Item)	4.0-6.0
Item	-	Item
Item (GI)		

2. 2.

- Item : Item
- Item : GI <1, Item
- Item : Item
- Item : Item (EFSA Item)
- USDA/EU Item : Item

3. 3.

4. 4.

- Item : Item

- 麵粉 麵粉 : 麵粉 麵粉 麵粉
- 麵粉 : 麵粉 麵粉 麵粉
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麵粉 麵粉

- 麵粉 麵粉 : 麵粉 麵粉 麵粉 (“麵粉 麵粉 ”)
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- 麵粉 麵粉 : 麵粉 麵粉 麵粉 pH 麵粉 (3.0-9.0)

麵粉 麵粉

麵粉 麵粉 麵粉

- 麵粉 : 麵粉 , 麵粉 , 麵粉 (麵粉 25-100% 麵粉)
- 麵粉 : 麵粉 , 麵粉 , 麵粉 麵粉 麵粉
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麵粉 麵粉 麵粉

- 麵粉 : RTD(麵粉 麵粉) 麵粉 , 麵粉 麵粉 , 麵粉 麵粉
- 麵粉 麵粉 : 麵粉 麵粉 , 麵粉 麵粉 (麵粉 麵粉)
- 麵粉 麵粉 麵粉 : 麵粉 麵粉 麵粉 , 麵粉 麵粉 , 麵粉 麵粉
- 麵粉 麵粉 麵粉 : 麵粉 , 麵粉 , 麵粉 麵粉

麵粉 麵粉 麵粉 麵粉

- 麵粉 : USDA, EU 麵粉 , COR
- 麵粉 麵粉 : Non-GMO 麵粉 麵粉

- 检测项目：
 - 重金属：Pb<0.1ppm, As<0.5ppm, Cd<0.05ppm
 - 菌落总数：TPC <1,000 CFU/g (25℃), 霉菌/酵母 <100 CFU/g (25℃)
 - 水分：500mg 以下
- 认证标准：
 - 认证标准：GRAS(FDA), FSSC 22000, ISO 9001, ISO 14001
 - 管理体系：SQF 3

检测项目 检测标准 检测方法

检测项目 检测标准

- 检测项目 检测标准
- 检测项目 检测标准

检测项目

- 检测项目 检测标准
- 检测项目 检测标准

检测项目

- 24h 检测项目 (检测项目 / 检测项目)
- 检测项目 HPLC 检测项目

检测项目

- 检测项目 检测标准
- 检测项目 检测标准

检测项目

Q: What is the caloric value and sweetness level of Organic Allulose compared to sugar?

A: **Organic Allulose** provides approximately 0.2-0.4 kcal/g, significantly lower than sucrose (4 kcal/g). Its sweetness is around 70% that of sucrose, allowing for direct replacement with minimal taste

compromise.

Q: Is Organic Allulose suitable for keto-friendly and diabetic products?

A: Yes, **Organic Allulose** has a negligible impact on blood glucose and insulin levels, making it highly suitable for both keto-friendly and diabetic-friendly food and beverage formulations.

Q: What are the main functional differences between Organic Allulose Powder and Syrup?

A: **Organic Allulose Powder** is ideal for dry mixes, baking, and applications where precise weight measurement and moisture control are critical. **Organic Allulose Syrup** is excellent for liquid applications, providing ease of blending, humectant properties, and contributing to moisture and texture in baked goods.

Q: Does Organic Allulose have an aftertaste?

A: One of the key advantages of **Organic Allulose** is its clean taste profile. It generally does not leave the cooling sensation or bitter aftertaste commonly associated with many artificial or high-intensity sweeteners.

Q: What is the shelf life and recommended storage for bulk quantities?

A: Our **Organic Allulose** (both forms) typically has a shelf life of 24 months from the manufacturing date when stored in a cool, dry place, away from direct sunlight and moisture, in its original sealed packaging. Specific bulk storage recommendations will be provided with your order documentation.

Q: Is Organic Allulose considered a sugar alcohol or an artificial sweetener?

A: No, **Organic Allulose** is classified as a "rare sugar" or "novel sugar," a naturally occurring monosaccharide. It is not a sugar alcohol and is distinct from artificial sweeteners.





Want to learn more about this product or have any questions?

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