Organic Allulose Sweetener

What is Organic allulose sweetener?

Organic Allulose Sweetener is a "rare sugar" naturally present in small quantities in fruits like figs, raisins, and wheat. Produced through a natural enzymatic conversion process from organic plant-based raw materials, our Allulose is a pure D-Psicose monosaccharide. It provides about 70% the sweetness of sucrose but contributes only a fraction of the calories (approximately 0.2-0.4 kcal/g) and has a negligible effect on blood glucose levels, making it ideal for keto-friendly and diabetic-friendly formulations. Unlike many high-intensity sweeteners, Allulose offers a clean, sugar-like taste profile with no unpleasant aftertaste. We offer this innovative sweetener in both a convenient **powder** form and a versatile **syrup** form.

Discover the next generation of healthy sweetening with **Organic Allulose Sweetener**, a groundbreaking rare sugar that delivers all the delicious taste of sugar with virtually no calories and no glycemic impact. Derived from organic plant sources, Allulose is a naturally occurring monosaccharide that offers exceptional functionality, making it an ideal solution for manufacturers seeking to create truly delicious, clean-label, and health-conscious food and beverage products. We provide **Organic Allulose Sweetener** in two versatile forms – **Organic Allulose Powder** and **Organic Allulose Syrup** – to meet your diverse formulation needs.

Specification

Attribute	Organic Allulose Powder	Organic Allulose Syrup
Source	Organic Starch or Sugars (e.g., Organic Corn, Organic Wheat, Organic Fruit)	Organic Starch or Sugars (e.g., Organic Corn, Organic Wheat, Organic Fruit)
Processing	Enzymatic conversion, crystallization, purification, drying	Enzymatic conversion, purification, concentration
Appearance	Fine, white crystalline powder	Clear to light yellow viscous liquid
Sweetness	~70% of sucrose	~70% of sucrose (on dry solids basis)
Caloric Value	~0.2-0.4 kcal/g	~0.2-0.4 kcal/g (on dry solids basis)
Texture	Free-flowing powder	Viscous liquid
Key Attributes	Excellent solubility, clean sweetness, bulking agent, browning capabilities.	Excellent solubility, clean sweetness, humectant, ease of blending in liquids.

Key Features (Across both forms)

- **Ultra-Low Calorie:** Provides minimal caloric contribution, significantly reducing the calorie count of finished products.

- **Negligible Glycemic Impact:** Not metabolized by the body, meaning it has little to no effect on blood glucose or insulin levels, making it ideal for diabetic and keto-friendly products.
- **Clean, Sugar-Like Taste:** Delivers a sweetness profile very similar to sucrose, without the off-tastes often associated with high-intensity sweeteners.
- **Excellent Solubility:** Both powder and syrup dissolve readily in water, allowing for versatile applications in beverages and liquid formulations.
- **Functional Browning:** Unlike most low-calorie sweeteners, Allulose participates in the Maillard reaction, contributing to desirable browning in baked goods.
- **Bulking & Texturizing Agent:** Provides body and mouthfeel similar to sugar, helping to maintain product structure and texture.
- **Humectant Properties (Syrup):** The syrup form helps retain moisture, improving the softness and shelf life of products.
- **Organic & Non-GMO Certified:** Sourced from certified organic and non-genetically modified raw materials, ensuring a clean-label ingredient that resonates with health-conscious consumers.
- **Digestive Comfort:** Generally well-tolerated in large quantities compared to sugar alcohols, with less propensity for digestive discomfort.

Application

Our **Organic Allulose Sweetener** in both powder and syrup forms is a revolutionary ingredient for a wide range of B2B applications:

- **Beverages:**
  - **Powder:** Ideal for powdered drink mixes, protein shakes, instant coffees, and teas for calorie reduction and clean sweetness.
  - **Syrup:** Perfect for ready-to-drink beverages, soft drinks, fruit juices, functional drinks, and liquid supplements for seamless integration and humectancy.
- **Baked Goods & Confectionery:**
  - **Both forms:** Use in cakes, cookies, muffins, breads, and pastries to reduce sugar content while maintaining texture, browning, and moistness.
  - **Powder:** Excellent for dusting, icings, glazes, and sugar-free candies.
  - **Syrup:** Great for sauces, fillings, and gummy candies to provide sweetness and texture.

- **Dairy & Plant-Based Products:**
  - **Both forms:** Sweetener for yogurts, ice creams, frozen desserts, and dairy/plant-based milk alternatives, contributing to creamy texture and lower calories.
- **Snack Foods:**
  - **Both forms:** Incorporate into protein bars, energy bars, granola, and snack bites for reduced sugar and enhanced texture.
- **Nutraceuticals & Dietary Supplements:**
  - **Powder:** As a natural sweetener and bulking agent in protein powders, meal replacements, and functional blends.
  - **Syrup:** For liquid supplements or functional shots requiring a clean, low-calorie sweetener.
- **Jams, Jellies & Spreads:**
  - **Both forms:** For reducing sugar content in fruit preserves and various spreads.

Why Choose Our Organic Allulose Sweetener for Your Business?

Partnering with us for your **Organic Allulose Sweetener** needs ensures access to a cutting-edge ingredient that aligns with major market trends and consumer demands:

- **Meets High Demand for Low-Calorie/Low-Sugar:** Offer products that directly address consumer desires for healthier alternatives without compromising taste.
- **Authentic Sugar-Like Experience:** Provide the clean sweetness and functional attributes of sugar, enabling superior product taste and texture compared to traditional low-calorie sweeteners.
- **Certified Organic & Clean Label:** Enhance your brand's appeal with an ingredient that meets rigorous organic standards and supports transparent labeling.
- **Versatile Formats for Formulation Flexibility:** Choose between powder and syrup to best suit your manufacturing processes and product viscosity requirements.
- **Consistent Quality & Reliable Supply:** We ensure rigorous quality control and maintain a robust supply chain to meet your volume needs efficiently.
- **Scientific Backing:** Allulose is a well-researched ingredient gaining increasing regulatory acceptance globally.

- **Dedicated Technical Support:** Our team provides comprehensive data sheets, Certificates of Analysis (CoAs), and expert guidance to support your R&D, formulation, and regulatory compliance.

FAQs

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.

Packing

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

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