

# *Sweet Sensation*

**all** SWEET<sup>®</sup>  
allulose

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Organic Certified • Non-GMO Project Verified • Human Clinical Studies

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*When Performance & Clean Label Matter*

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# *allSWEET*<sup>®</sup> Allulose



With roots back to 2012, *allSWEET*<sup>®</sup> was the first commercially available allulose in the global marketplace. Still the market leader, non-GMO Project Verified *allSWEET*<sup>®</sup> is the go-to clean label allulose option for manufacturers and brands throughout the world. Backed by the world's largest available manufacturing capacity in the allulose space, *allSWEET*<sup>®</sup> brings more flexibility and supply chain support to the table than any other source. *allSWEET*<sup>®</sup> is available as conventional or organic certified, syrup or powder in addition to an agglomerated option for optimized flow and a brown sugar with a hint of molasses. Ideal for any sugar reduction project, non-GMO *allSWEET*<sup>®</sup> provides a clean, satisfying sweetness to any beverage, bakery, frozen dessert, confectionary or dairy application.

## Why *allSWEET*<sup>®</sup> Allulose?

*allSWEET*<sup>®</sup> is a natural, non-GMO, low-calorie rare sugar known as allulose or psicose. Allulose is a monosaccharide, or simple sugar, found in low amounts in nature in fruits such as raisins, figs, kiwis and jack fruit. Unlike other natural and synthetic sweeteners in the marketplace, *allSWEET*<sup>®</sup> tastes and functions like sugar because it is sugar but contains almost zero calories. Allulose is recognized by the body as a simple sugar; however, it is not metabolized and has no impact on blood glucose levels.

Backed by compelling human weight loss studies, *allSWEET*<sup>®</sup> is the premier Non-GMO certified allulose source in the marketplace. Weight management studies indicate that food & beverages containing *allSWEET*<sup>®</sup> may help normalize metabolic status when paired with an overall healthy diet. *allSWEET*<sup>®</sup> is also diabetic friendly as it elicits no glycemic response. Non-GMO and organic certified *allSWEET*<sup>®</sup> represents the closest option yet in efforts to identify the Holy Grail of natural sweeteners.

## Labeling

Per the draft guidance by the U.S. Food and Drug Administration (FDA) titled "The Declaration of Allulose and Calories from Allulose on Nutrition and Supplement Facts Labels," *allSWEET*<sup>®</sup> should be declared as a carbohydrate within the Nutrition Facts but can be excluded from the total and added sugar declarations. Counted as 0.4kcal/g, *allSWEET*<sup>®</sup> should be listed as "allulose" within the listing of ingredients.

## Quick Facts

**Sweetness Profile** *allSWEET*<sup>®</sup> was perceived by our consumer panels in parity with sugar

**Clean Label** *allSWEET*<sup>®</sup> is the only certified non-GMO allulose source

**Wide Application Range** *allSWEET*<sup>®</sup> is the ideal diabetic-friendly sugar for your beverage, bakery, frozen, confectionary and dairy applications

**Temperature Stable** *allSWEET*<sup>®</sup> browns like sugar when baking and lowers the freezing point of frozen products

**Add Texture & Bulk** unlike other natural high intensity sweetener such as stevia, *allSWEET*<sup>®</sup> improves mouth feel while reducing total calories

**Create the Perfect Sweetener System** *allSWEET*<sup>®</sup> works in harmony with other sweeteners and sugars to round out the perfect formulation

**Diabetic Friendly** *allSWEET*<sup>®</sup> elicits no glycemic response and preliminary studies indicate the potential inhibition of fat synthesis\*

**Weight Management** studies indicate that *allSWEET*<sup>®</sup> containing food & beverages, when paired with an overall healthy diet, may help normalize metabolic status



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\*These statements have not been evaluated by the Food and Drug Administration. These products are not intended to diagnose, treat, cure or prevent any disease.