

Organic Allulose Syrup



What is organic allulose syrup?

Organic Allulose Syrup is meticulously produced from 100% pure, organically grown non-GMO corn. Through a gentle enzymatic conversion process, fructose from the organic corn is converted into D-Allulose, which is then purified and concentrated into a clear, viscous syrup. This natural process yields a unique monosaccharide that is only metabolized to a very small extent by the human body, resulting in its low caloric value and minimal impact on blood glucose levels. The organic certification guarantees that the corn is cultivated and processed without synthetic pesticides, herbicides, GMOs, or artificial additives, aligning with strict clean-label and natural ingredient standards.

Organic Allulose Syrup is highly valued for its exceptional functional benefits and sensory appeal:

- **Clean, Sugar-like Sweetness:** Offers about 70% of the sweetness of sucrose, with a very clean taste profile and no lingering aftertaste, closely mimicking the sensory experience of sugar.
- **Ultra Low Calorie & Low Glycemic Impact:** Provides negligible calories (~0.4 kcal/g) and has virtually no impact on blood glucose or insulin levels ($GI < 1$), making it ideal for keto, diabetic, and weight-management products.
- **Excellent Functional Properties:**

- **Bulking Agent:** Provides body and mouthfeel similar to sugar, crucial in reduced-sugar formulations.
- **Browning:** Participates in Maillard reactions, enabling desirable browning in baked goods and confectionery, unlike most other low-calorie sweeteners.
- **Moisture Retention (Humectancy):** Helps keep products soft and fresh, extending shelf life.
- **Freezing Point Depression:** Aids in maintaining soft texture in frozen desserts.
- **Crystallization Control:** Helps prevent unwanted sugar crystallization.
- **High Solubility & Stability:** Dissolves readily and is highly stable under various pH and temperature conditions, suitable for diverse processing environments.

With its unique combination of sensory excellence, functional versatility, clean-label appeal, and alignment with critical health trends, our **Organic Allulose Syrup** is the ideal ingredient for manufacturers looking to redefine their product offerings with a truly innovative and superior sweetening solution.

Specifications

Attribute	Details
Common Names	Organic D-Allulose Syrup, Organic Psicose Syrup
Origin	Derived from Organic Non-GMO Corn
Processing	Enzymatic conversion, purification, concentration
Appearance	Clear to light yellow, viscous liquid
Sweetness Level	~0.7x the sweetness of sucrose
Caloric Value	~0.4 kcal/g
Glycemic Index (GI)	Extremely Low (GI < 1)
Purity (Dry Basis)	Min 95% D-Allulose
Brix (Solids Content)	Typically 70-75% (customizable)
pH	3.0-7.0 (stable across broad range)
Microbiological Purity	Meets international food safety standards

Attribute	Details
Heavy Metals	Low levels, compliant with international regulations

Key Features

- **Authentic Sugar-Like Taste & Texture:** Delivers a clean, mild sweetness (approx. 70% of sugar) without off-notes, closely mimicking sugar's mouthfeel, body, and viscosity in liquid formulations, ensuring a superior sensory experience.
- **Ultra-Low Calorie & Glycemic Impact:** Offers remarkable calorie reduction (~0.4 kcal/g) and has virtually no effect on blood glucose or insulin levels, making it the perfect choice for **keto-friendly, diabetic-safe, and weight-management products**.
- **Unique Browning & Functionality:** Unlike most low-calorie sweeteners, Allulose participates in the Maillard reaction, enabling desirable **browning in baked goods** and providing essential bulk, moisture retention (humectancy), and freezing point depression for superior product quality.
- **High Solubility & Stability:** Dissolves easily and remains stable across a wide range of pH and temperature conditions, making it highly versatile for various processing and storage environments.
- **Organic & Clean Label:** Certified organic, derived from non-GMO corn, and free from artificial additives, aligning perfectly with the stringent demands of clean-label and natural ingredient sourcing.
- **Non-Cariogenic (Tooth-Friendly):** Does not promote tooth decay, making it suitable for oral health-focused applications.

Applications

Our **Organic Allulose Syrup** is an incredibly valuable and in-demand ingredient for a multitude of B2B applications across the food, beverage, and nutraceutical industries, especially where sugar reduction, clean-label, and keto-friendliness are priorities:

- **Beverages:**
 - **Sugar-reduced/sugar-free sodas, juices, and flavored waters:** Provides clean sweetness, body, and mouthfeel without the calories.
 - **Functional drinks, sports drinks, and energy drinks:** Ideal for low-calorie, low-glycemic formulations.
 - **Coffee creamers and dairy/plant-based milks:** Enhances sweetness and texture.

- **Confectionery:**

- **Sugar-free chocolates, candies, and gummies:** Crucial for texture, crystallization control, and browning.
- **Chewing gum:** As a base and sweetener.

- **Baked Goods & Desserts:**

- **Keto-friendly cakes, cookies, and pastries:** Enables browning, moisture retention, and provides bulk similar to sugar.
- **Ice creams, sorbets, and frozen yogurts:** Improves texture by preventing ice crystal formation and enhancing scoopability in low-sugar versions.
- **Jams, jellies, and fruit preparations:** Provides sweetness, body, and humectancy.

- **Sauces & Dressings:**

- **Keto-friendly sauces, glazes, and condiments:** Adds balanced sweetness and desirable viscosity.

- **Nutraceuticals:**

- As a clean-label sweetener and binder in functional gummies, syrups, and liquid supplements.

Why Choose Our Organic Allulose Syrup?

Partner with us for your **Organic Allulose Syrup** needs and secure a premium, high-demand ingredient that drives innovation and meets critical market trends:

- **Lead in Sugar Reduction:** Offer truly delicious, low-calorie, and sugar-reduced products without the common compromises of other sweeteners, directly addressing a top consumer priority.
- **Guaranteed Organic & Clean Label:** Our Allulose is derived from organic non-GMO corn and meticulously processed to meet rigorous organic standards, vital for your clean-label and premium product lines.
- **Unmatched Functional Performance:** Leverage Allulose's unique ability to provide bulk, browning, and moisture retention – functionalities that set it apart from other low-calorie sweeteners.
- **Align with Keto & Diabetic Trends:** Position your products for the rapidly growing keto, low-carb, and diabetic-friendly markets with a proven, safe, and effective ingredient.
- **Reliable & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and

consistently.

- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: What is Allulose, and how is it different from other sweeteners?

A: **Allulose** is a "rare sugar" found naturally in small amounts in wheat, fruits (like figs and raisins), and corn. It's unique because it has a chemical structure similar to fructose but is metabolized differently by the body. This results in **90% fewer calories** than sugar and **virtually no impact on blood sugar levels**, unlike most other sugars or high-intensity sweeteners that lack sugar's functional benefits.

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

A: Absolutely. With **~0.4 kcal/g** and an **extremely low glycemic index (GI < 1)**, our **Organic Allulose Syrup** is an ideal sweetener for **keto-friendly, low-carb, and diabetic-safe** product formulations. It does not cause a significant rise in blood glucose or insulin.

Q: What is the sweetness level of Organic Allulose Syrup compared to regular table sugar (sucrose)?

A: **Organic Allulose Syrup** provides about **70% of the sweetness of sucrose**. Its clean taste profile means it blends seamlessly into formulations without off-notes, allowing you to achieve a sugar-like sweetness with significant calorie reduction.

Q: What's the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Allulose Syrup** typically has a shelf life of **12-24 months** from the manufacturing date. It should be stored in a cool, dry place (ideally between 60-80°F / 15-27°C) in its original sealed containers, away from direct sunlight and extreme temperatures, to maintain its quality and prevent crystallization.

Q: Does Organic Allulose Syrup provide the browning effect in baked goods?

A: Yes, this is one of Allulose's significant advantages! Unlike many other low-calorie sweeteners, **Allulose participates in the Maillard reaction**, allowing baked goods and confectionery to achieve desirable **browning** and flavor development, similar to what you'd get with traditional sugar.

Packing

