

Allulose

Allulose is a rare sugar naturally found in fruits or crops and is known as the leading next-generation sweetener due to its sugar-like sweetness and almost zero calorie content. Offered in crystalline and syrup formats, this non-GMO ingredient, which is 70% as sweet as sugar, can offer a versatile solution for those looking to cut down on added sugars with the added benefits of low caloric content while maintaining a taste profile similar to sugar.

Create tastier, healthier, and more stable sugar reduction products with Scoular's Allulose.

- **Sensory** – Can be used not only as a zero-calorie, no-added-sugar sweetener but also as a modulator, enhancing the quality of taste of sugar reduction products.
- **Health** – Exhibits a lower glycemic response value with almost zero calories, and is exempt from Added Sugar labeling.
- **Functionality** – Performs and offers a taste profile similar to sugar unlike other alternatives. Also helps maintain the integrity of the final product, preserving its original qualities for stability and consistency.



Generally Recognized as Safe;
Possesses No Objection Letter from FDA



High Level of Food Safety;
FSSC 22000 Certified



Non-GMO Project Verified



High-Quality, Consistent Product
backed by Technical Expertise



Kosher & Halal Certified



Keto Certified

Labeling Highlights

Notably, allulose became the first sugar substitute to be exempt from mandatory labeling for “Total Sugars” and “Added Sugars” by the U.S. Food and Drug Administration (FDA). Unlike zero-calorie sweeteners such as sucralose and stevia, which are classified as food additives, allulose is considered a general food raw material. This distinction allows for more versatile use across various food categories, making it an optimal choice for reducing sugars.



Scoular is proud to partner with a leading manufacturer of allulose to bring this innovative product to the North American market. With years of refining its production process and utilization of proprietary technology, we can provide consistent taste, color, and performance of allulose, addressing prevalent market concerns regarding consistency.

Product Formats

	Allulose Syrup	Allulose Crystalline
D-Allulose (Dry Basis,%)	≥ 95.0	≥ To 99.0
Dry Solids (Brix, %)	68.0 - 70.0	≥ 99.0

Applications



- Breads
- Beverage
- Baked Goods
- Dairy
- Confectionery
- Supplements



For sales inquiries or to request a sample, contact the Scoular Food Innovation team.
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