SCOULAR®
Food Innovation

Rethinking sweetness with Scoular Food Innovation

Sugar reduction is an enduring desire among consumers and is gaining momentum driven by a convergence of health awareness, regulatory pressure, and innovation. Modern wellness trends have integrated low-sugar consumption as a core principle for the food and beverage industry resulting in the use of better sweeteners, functional ingredients and overall clean label innovations in market.

More than **3 in 4** Americans are limiting or avoiding sugars.

43% prefer natural sources of sweetness.

38% of consumers believe sugar is an important part of an overall balanced diet.

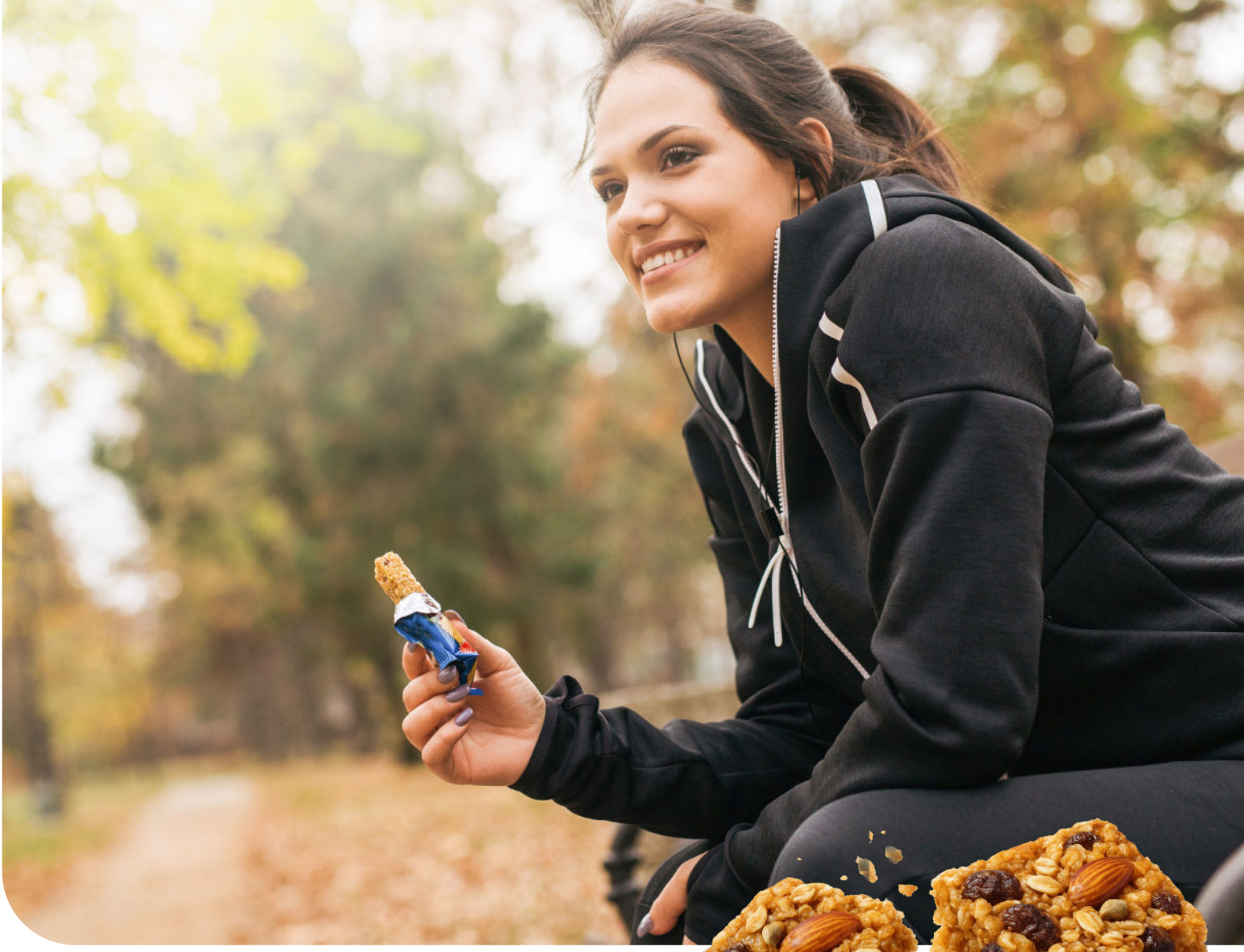
Source: 2024 IFIC Food & Health Survey

Scoular can help you find the best solutions for your applications.

Sugar reduction is a major trend in the food industry with consumers demanding healthier and more natural products. However, reducing sugar in food applications can be challenging, as it affects not only the taste, but also the texture, shelf life, and functionality of the product. That's why you need Scoular, a leading supplier of food ingredients that can help you achieve the sugar reduction you want, without compromising on quality or performance.

With Scoular's Products You Get

- Consistent functionality
- Improved nutrition
- Desired sensory experience
- Clean labeling



Formulating for Sugar Reduction

In the ever-evolving food industry, the demand for healthier and more functional product options has led to significant advancements in sugar reduction ingredients. Formulating products with reduced sugar content involves navigating a delicate balance between taste, texture, functionality, and consumer appeal.

With many sugar alternatives available in the market, product development can be a maze of trial and error to find the right ingredient to solve the right problem. R&D scientists and product developers can help ensure a successful sugar replacement outcome by understanding the options available to overcome key considerations and challenges from the onset of formulation.

Learn more at:
https://www.scoular.com/blog

Ingredient Solutions

Allulose

A naturally occurring rare sugar offering a clean, sweet taste profile similar to sucrose and almost zero calorie content, allulose can resonate with consumers seeking more natural alternatives.

Low Sugar Brown Rice Syrup

A light amber colored syrup used as an alternative to Corn Syrup and HFCS in various applications. Beyond flavor and composition, it can also offer functional benefits such as binding, browning, and texture control.

Rice Syrup Solids

Obtained through an enzymatic process which results in a pale colored powder with a delicate and slight sweet flavor and taste, these solids can work in a number of edible products to replace undesirable sugars such as Corn Syrup and HFCS.

Soluble Corn Fiber

An excellent multi-functional ingredient for sugar and calorie reduction, while simultaneously boosting the fiber content of your products. With minimal GI impact, it can be a well-received addition to product labels.

SCOULAR®
Food Innovation

Ready for a partnership that delivers more?

Visit Scoular.com/Food,
email FoodSales@Scoular.com
or call 612-851-3737.