SCOULAR®

Sweetener Solutions

Sweeteners play a critical role in delivering the taste, texture and functionality consumers expect. Whether you're formulating reduced-sugar products, improving texture, managing cost targets or maintaining clean-label appeal, Scoular's portfolio of sweetener solutions provides versatile options for a wide range of food and beverage applications.

Allulose

Allulose is a rare sugar that delivers the taste and functionality of sugar with significantly fewer calories. Ideal for reduced-sugar formulations, it provides excellent browning, mouthfeel and bulk while supporting consumer demand for better-for-you products.

Benefits:

- Non-GMO Source
- 70% as Sweet as Table Sugar
- Available in Syrup & Crystalline Formats

Brown Rice Syrup

Derived from rice through natural enzymatic processing, Brown Rice Syrup provides mild sweetness, viscosity and binding properties. It is commonly used in bars, snacks, cereals and baked goods where clean-label positioning is desired.

Benefits:

- Mild, Sweet Buttery Flavor
- Non-GMO, Organic
- 28-60DE Available

Maltodextrin

Maltodextrin is a versatile carrier, excipient and bulking agent, used to provide body, texture and bulk with minimal sweetness. It is widely utilized in beverage mixes, seasonings, dairy products and nutritional applications.

Benefits:

- Corn or Tapioca Options
- Non-GMO, Organic (Corn)
- Clean, Neutral Taste

Rice Syrup Solids

Rice Syrup Solids offer a clean-label carbohydrate solution that provides bulk, texture and mild sweetness in powdered applications. It supports sensory reformulations for brands looking to replace corn syrup, high-fructose corn syrup and other refined sugars.

Benefits:

- Available in 28 and 40 DE
- Organic & Non-GMO
- Gluten-Free & Allergen-Friendly

Features

Sweetener	Format	Relative Sweetness	Primary Functionality
Allulose	Syrup & Powder	~70% of Sugar	Low-Calorie Sweetener
Brown Rice Syrup	Syrup	Moderate	Binding & Texturizer
Maltodextrin	Powder	Low	Carrier, Excipient, Bulking
Rice Syrup Solids	Powder	Low-Moderate	Sweetener, Sugar Replacement

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

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