

FIRST IN ALLULOSE

First To Market
First In Research
First in Expertise



Research Backed Allulose



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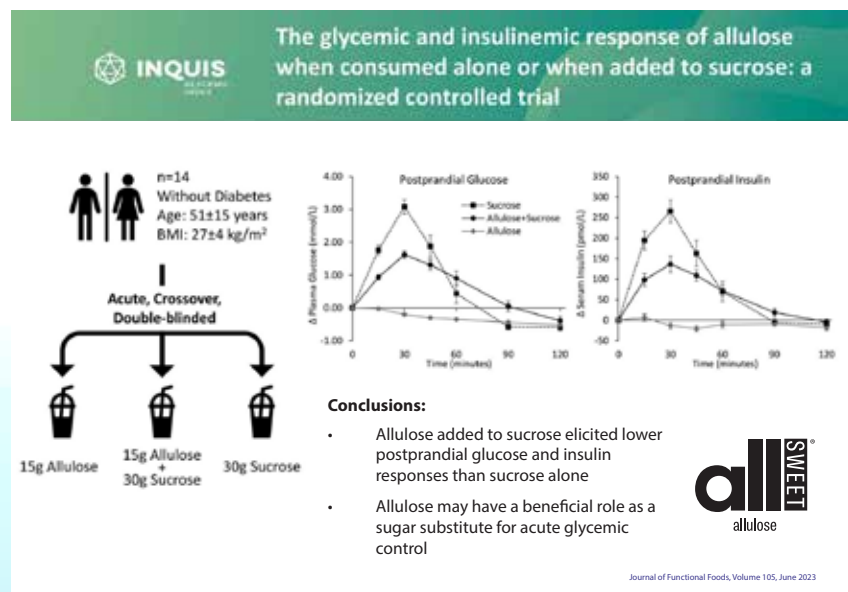
allSWEET® Allulose



With roots back to 2012, **allSWEET®** was the first commercially available allulose in the global marketplace. Still the market leader, non-GMO Project Verified **allSWEET®** 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®** brings more flexibility and supply chain support to the table than any other source. **allSWEET®** 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®** provides a clean, satisfying sweetness to any beverage, bakery, frozen dessert, confectionary or dairy application.

allSWEET® Feature Study

"Comparison of Postprandial Glycemic and Insulinemic Response of Allulose when consumed alone or when added to sucrose: A randomized controlled trial" has been published in the Journal of Functional Foods. Glycemic response expert Alexandra Jenkins, PhD and her team at INQUIS Clinical Research conducted the study with the objective of comparing the glycemic and insulin response to allulose, a naturally occurring monosaccharide and its potential ability to blunt postprandial glucose when consumed with a carbohydrate-containing meal. The published results indicate that allulose suppresses glucose and insulin responses on its own and mitigates the response when consumed with sucrose.



Quick Facts

Consumer Preferred allSWEET® was perceived by our consumer panels in parity with sugar and confirmed by the International Food Information Council to be perceived as a healthier option as compared to other alternative sweeteners.

Clean Label allSWEET® is the only Non-GMO Project Verified and Organic Certified allulose source.

Weight Management - As evidenced in clinical trials, clean label natural allulose stimulates GLP1 release. Studies also indicate that **allSWEET®** containing food and beverages, when paired with an overall healthy diet, may help to normalize metabolic status.*

Temperature Stable allSWEET® browns like sugar when baking and lowers the freezing point of frozen products

Microbiome - There is considerable support evidencing that allulose-induced changes in microbiome composition are the primary effects of typical metabolic improvements.

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

Diabetic Friendly allSWEET® elicits no glycemic response and preliminary studies indicate the potential inhibition of fat synthesis*



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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.