Creative Enzymes®

Allulose Sweetener Ingredient

Cat. No. CEGZ-6320

Lot. No. (See product label)

Introduction

Description	Allulose is a sweetening ingredient described as providing sweetness characteristics similar to sucrose.
Applications	Suitable for baking and cooking applications where it can replace part of the sucrose, and for products such as beverages, cakes, and ice cream.

Product Information

Function	Provides sucrose-like sweetness and supports partial sucrose replacement in formulations.

Usage and Packaging

Package	25 kg woven bag; 25 kg paper-plastic composite bag; customizable packaging.