

ASTRAEA Liquid Allulose - Code: 70000371
 Allulose is a Rare Sugar that is 70% as sweet as sucrose.

Product Specification

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Odor	Free of foreign odor
Flavor	Sweet
Dry substance, %	70.0 to 72.0
Purity, % b.s.	95.0 to 100.0
Color, CP	0.0 to 1.2

FEATURES AND BENEFITS

Allulose is a low calorie sugar. It delivers the taste, texture and enjoyment of sucrose but offers fewer calories. This similarity enables food and beverage manufacturers to make great-tasting products with fewer calories using Allulose. - Provides sweetness and functional bulking properties similar to sucrose - Suitable for a range of reduced-calorie products including beverages, yogurt, ice cream & baked goods. - Works well with high potency sweeteners, such as stevia and sucralose, to help further calorie reduction. -Improves taste and appearance of reduced calorie products, browns when baking and suppresses freezing point of frozen products.

MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Mesophilic aerobic in 10 g, UFC	0.0 to 200.0
Mold in 10 g, UFC	0.0 to 10.0
Yeast in 10 g, UFC	0.0 to 10.0

PACKAGING AND SHELF LIFE

Product dispensed in 1000 , 1212 kg totes and in 280 Kg & 600 lbs drums and 25 kg pail. The best before date for ASTRAEA Liquid Allulose is 540 days from the date of manufacture when stored under proper conditions. Recommended handling and storage temperature is between 15-25°C (59-77°F).

CERTIFICATION

Kosher pareve, Halal

Mexico

Labeling

United States

GRAS	GRAS Notification GRN 000498.
Labeling	Allulose, D- Psicose. Meets FCC (Food Chemical Codex) requirements.

NOTES

Allulose levels naturally transition to non-sugar allulose dimers and oligomers over time. This transition does not impact functionality, calories or sensory characteristics

E00Q70000371

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Version 3

Reviewed and authorized by:
Quality Assurance Mexico

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