

ASTRAEA® Liquid Allulose 70000371

ASTRAEA® Allulose is a low-calorie rare sugar that has the sweet taste profile and functionality of sugar. In the US, allulose is not counted toward total and added sugars and contributes only 0.4 kcal/g. Liquid Allulose is a clear syrup with a clean sweet taste enabling food and beverage manufacturers to make great-tasting reduced sugar and sugar free products with fewer calories.

Chemical and Physical Properties

	Min	Max
Allulose, % d.b.	95.0	---
Dry Substance, %	70.0	72.0
Color, CP	---	1.2
Odor	No detectable foreign odor	
Flavor	Clean, sweet taste	

Microbiological Limits

	Max.
Total Plate Count/10 g	200
Yeast/10 g	10
Mold/10 g	10

Density & Viscosity vs. Temperature

Temp °F	Kg/Liter	Lbs./Gal.	Viscosity, cps
60	1.337	11.16	210
80	1.331	11.10	110
100	1.323	11.04	65
120	1.316	10.98	40

Nutritional Data/100 g

	Typical
Calories***	30
Total Fat, g	0
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	71.0
Dietary Fiber, g	0
Total Sugars**, g	0.4
Added Sugars, g	0
Other Carbohydrate, g	70.6
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	4
Iron, mg	<0.5*
Potassium, mg	<20*
Ash, g	<0.1*

* Not present at level of quantification.

** "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

*** Calorie calculation considers allulose and allulose oligomers at 0.4 kcal/g, and trace known sugars at 4 kcal/g.

Certification

Kosher pareve

Halal

Packaging & Storage

Totes- available upon request
Drums

Recommended handling and storage temperature is between 15-25°C (59-77°F)

Shelf Life

The best before date for ASTRAEA® Liquid Allulose is 9 months from the date of manufacture when stored under proper conditions.

Regulatory Data

Labeling (United States): Allulose

Synonym: D- Psicose

Regulatory Status (United States): GRAS Notification – GRN 000498

CAS# No 551-68-8

Features and Benefits

Allulose is a low-calorie rare sugar that delivers the taste, texture and enjoyment of sugar.

- Contributes only 0.4 kcal/g
- 70% as sweet as sugar
- Sugar-like taste, without off flavor
- Allulose does not contribute total / added sugars
- Offers functional bulking, browning and freeze-point depression
- Useful for replacing sugar in a wide variety of applications
- Synergistic with Stevia sweeteners

Effective Date: June 4, 2021

Next Review Date: June 4, 2024

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5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd.,
West Westchester, Illinois 60154 Mississauga, Ontario L5B0H9
U.S.A. Canada

www.ingredion.us