



DOLCIA PRIMA® Allulose Syrup



DOLCIA PRIMA® Allulose Syrup is the new great-tasting, low-calorie sugar that provides the full taste and texture of sugar, without all the calories.

Key Characteristics and Benefits

- Allulose provides about 70% the sweetness of sugar, on a dry solids basis
- DOLCIA PRIMA® Allulose Syrup is supplied as a syrup at 77% dry solids; as a result, the syrup is about 54% as sweet as sucrose
- It acts like a sugar in formulations and delivers the same temporal profile as sugar
- Allulose provides a synergistic relationship with other sweeteners, creating an even better sweetening system
- Products formulated with DOLCIA PRIMA® Allulose Syrup rank at parity with full-sugar products in preference tests across a range of products, including ice cream, cookies, bread and pastries
- The caloric value of pure allulose is 0.2 kcal/gram
- DOLCIA PRIMA® Allulose Syrup has >95% allulose on a dry solids basis, with the remaining solids being carbohydrates
- The caloric value of the syrup, on an as-is basis, is 0.3 kcal/gram (max) and on a dry solids basis is 0.39 kcal/gram (max)
- Allulose is well tolerated and DOLCIA PRIMA® Allulose Syrup has been shown to have no effect on blood glucose levels

Allulose meets the specification set forth in GRN 498 and is therefore generally recognized as safe (GRAS).

Potency

The potency of allulose is about 70% that of sucrose, but as with other sweeteners, this number can vary depending on the application in which it is being used. As DOLCIA PRIMA® Allulose Syrup is supplied as a syrup at 77% dry solids, the potency of the syrup is around 54%, in water.

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Applications

Allulose behaves like sugar, making formulation easier because it delivers many of the benefits that sugar offers:

- Browns when baking
- Depresses freezing point when making frozen products
- Is a highly soluble liquid ingredient, making it easy to use in liquid products
- Adds bulk and texture in formulation, with early indications of extended shelf life

DOLCIA PRIMA® Allulose Syrup can be used in a range of applications, including beverages, yogurt, ice cream and baked products.

Allergens

Allulose syrup does not contain any commonly known sources of allergens. Labeling is not required under the FDA Food Allergen Labeling and Consumer Protection Act of 2004.

Ship Temperature

The ship temperature is 70 to 85 degrees Fahrenheit (21 to 29 degrees Celsius).

Shelf Life

The shelf life is six months when stored at 70 to 80 degrees Fahrenheit (21 to 27 degrees Celsius).

Packaging

The container/pack sizes are railcars, tanker trucks, drums and totes.



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