APPLICATION IN ACTION

DOLCIA PRIMA® Allulose functions like sugar in ingredient formulations because it is a sugar, with one major distinction: It has only a fraction of the calories.
Labeling as “allulose” in the ingredient list, DOLCIA PRIMA® Allulose has attributes that make it ideal for use in formulating a variety of foods and beverages. It can be used in a range of applications including beverages, yogurt, ice cream and baked products to reduce calories compared with a full-calorie version. In fact, products formulated with DOLCIA PRIMA® ranked at parity with full-calorie products in preference taste tests across a variety of foods.

**LOW-CALORIE APPLICATIONS: EASIER THAN A PIECE OF CAKE**

CATEGORIES FOR USE INCLUDE:

- Carbonated and non-carbonated beverages
- Rolls, cakes, pies, pastries, cookies and frostings
- Yogurt, both regular and frozen
- Frozen dairy desserts, including regular ice cream, soft-serve, sorbet
- Salad dressings
- Jams and jellies
- Chewing gum
- Hard and soft candies
- Sweet sauces and syrups
- Gelatins, puddings and fillings
- Fat-based cream used in modified-fat/ caloric cookies, cakes and pastries
- Coffee mix

**BENEFITS**

DOLCIA PRIMA® Allulose:

- Tastes like sugar
- 90% fewer calories than sucrose
- Balanced sweetness and flavor profile
- Very similar texture and mouthfeel to caloric sugars
- Extended shelf life
- Enhanced moisture-binding
- Good meltdown
- Demonstrated improved product acceptance and better qualities of flavor, texture and appearance in some applications
CATEGORIES FOR USE INCLUDE:

BAKED PRODUCTS:
After three months of storage, sensory studies show that baked goods made with DOLCIA PRIMA® Allulose had better texture compared to existing bulk sweetening options.

BEVERAGES:
In sensory studies, a flavored water sweetened with DOLCIA PRIMA® Allulose was equally preferred to a corresponding erythritol-containing beverage, providing a balanced sweetness flavor profile and mouthfeel. Moreover, consumer studies show that “allulose” is significantly more appealing on an ingredient list than erythritol.

DAIRY:
DOLCIA PRIMA® can be used as a part of an ice-cream-specific carbohydrate stabilizer, enabling 30% calorie reduction and 50% sugar reduction while maintaining similar eating qualities and shape retention.

NO SUGAR-COATING NECESSARY
DOLCIA PRIMA® has a temporal profile very similar to sugar, with an almost identical perception of sweetness over time. In addition to blending well with nutritive sweeteners, DOLCIA PRIMA® has a synergistic effect with certain high-potency sweeteners, such as TASTEVA® Stevia Sweetener and SPLENDA® Sucralose, enabling manufacturers to be more cost-efficient with their sweetening resources and to create allulose-based blends with other ingredients to efficiently produce the right intensity of sweetness, mouthfeel and calorie reduction across a range of applications.

LEARN MORE ABOUT DOLCIA PRIMA® ALLULOSE.

1. Tate & Lyle, Preference test between Reb A / Erythritol and Reb A / C2-279 in flavored water.
This data is provided in good faith for your information. Customers should take their own advice with regard to all legal and regulatory aspects of our food ingredients and their usage for human consumption. Tate & Lyle accepts no responsibility for the validity of the claims set above. SPLENDA® is a trademark of Heartland Consumer Products LLC.