

# Allulose – It's a Sugar

SIMILARITIES WITH SUGAR	
✓	TASTES like caloric sugar – though 70% as sweet
✓	FORMULATES in a wide range of food and beverages
✓	NON-ARTIFICIAL
✓	GOOD TOLERANCE
✓	BROWNING properties
✓	BULKING properties
✓	MOUTHFEEL and TEXTURE that sugar provides
✓	LABELS as a sugar in the Nutrition Facts panel

DIFFERENCES WITH SUGAR	
✓	90% fewer calories
✓	INCREASES consumer appeal by reducing calories
✓	NO IMPACT on blood glucose

