

Sweet innovations in food industry – Allulose, the real sugar without calories

In human history nutrition is one of the most important aspects. Getting enough calories was the main challenge over thousands of years. Since the mid of last century, the situation has changed for a lot of people. A major task of today's food industry is cutting calories in daily nutrition while keeping the acceptance of new food products. Sweet taste and therefore, especially sugar are key factors. Many attempts for sugar substitution have been made so far.

Allulose is a real sugar known from nature and explored in detail since the late 1990s. Compared to usual sugar (sucrose) allulose has nearly the same properties in terms of food technology, but hardly any calories. Sucrose is extracted directly from plants. In case of allulose, an extraction is not useful, because of its small quantities in nature. Therefore, SAVANNA Ingredients has developed and scaled up a process for production of allulose using usual sugar as raw material. Within only a couple of years production and application development as well as scale up are performed. Today SAVANNA Ingredients is already constructing their first industrial production plant. Allulose, the real sugar without calories, is just before market entry.