Technical Allulose

General Features

70% as Sweet as Sucrose


Mixture (1:1) with Sucrose MImics Sucrose Sweetness


Bulking Agent


More Soluble than Sucrose


More Hygroscopic than Fructose


Similar Water Activity as Sucrose


Modulates Viscosity


Gelling Properties


Inhibits Starch Retrogradation


Heat- Stable


Inhibits Crystallization


Depresses Freezing Point

Accelerates Browning


Application Specific Features

Whey-Protein Isolate: Improves Emulsion Activity


Egg Whites: Improves Antioxidant Capacity and Rheological Properties


Custard: Improves Antioxidant Capacity and Rheological Properties


Yogurt: Regulates Acid Production

- Kim HJ, Han MJ. The fermentation characteristics of soy yogurt with different content of D-allulose and sucrose fermented by lactic acid bacteria from Kimchi. Foods, 2019, 8(4):1155-1161.

Soy Yogurt: Consumers Prefer Allulose Over Sucrose

- Kim HJ, Han MJ. The fermentation characteristics of soy yogurt with different content of D-allulose and sucrose fermented by lactic acid bacteria from Kimchi. Foods, 2019, 8(4):1155-1161.

Soft Candy: Preserves Moisture Content


Butter Cookies: Improves Antioxidant Capacity


Fresh and Frozen Chicken Sausage: Improves Rheological Properties and Shelf-Life, Increases Water-Holding Capacity