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 in Gelatin-Based Soft Candy


Decreases Water Activity in Starch Gel with Soy Protein Isolate


Modulates Viscosity


Gelling Properties


Inhibits Starch Retrogradation

Technical Allulose

**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, 28(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, 28(4):1155-1161.
Technical Allulose

Yogurt, Chocolate Milk, Black Tea: 1:1 Allulose-Sucrose Mixture has Similar Taste as Sucrose Only


Soft Candy: Preserves Moisture Content


Soft Candy: Decreases Glass Transition Temperature


Butter Cookies: Improves Antioxidant Capacity


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


Carbonated Beverages: Blending with High-Intensity Sweeteners as Preferable as Sucrose