

## ASTRAEA® Liquid Allulose 70000371

ASTRAEA® Allulose is a low-calorie rare sugar that has the sweet taste profile and functionality of sugar. In the US, allulose is not counted toward total and added sugars and contributes only 0.4 kcal/g. Liquid Allulose is a clear syrup with a clean sweet taste enabling food and beverage manufacturers to make great-tasting reduced sugar and sugar free products with fewer calories.

### Chemical and Physical Properties

	Min	Max
Allulose, % d.b.	95.0	---
Dry Substance, %	70.0	72.0
Color, CP	---	1.2
Odor	No detectable foreign odor	
Flavor	Clean, sweet taste	

### Microbiological Limits

	Max.
Total Plate Count/10 g	200
Yeast/10 g	10
Mold/10 g	10

### Density & Viscosity vs. Temperature

Temp °F	Kg/Liter	Lbs./Gal.	Viscosity, cps
60	1.337	11.16	210
80	1.331	11.10	110
100	1.323	11.04	65
120	1.316	10.98	40

### Nutritional Data/100 g

	Typical
Calories****	30
Total Fat, g	0
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	71.0
Dietary Fiber, g	0
Total Sugars**, g	0.4
Added Sugars, g	0
Other Carbohydrate, g	70.6
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	4
Iron, mg	<0.5*
Potassium, mg	<20*
Ash, g	<0.1*

\* Not present at level of quantification.

\*\* "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product

\*\*\* Allulose levels naturally transition to non-sugar allulose oligomers over time. This transition does not impact functionality, calories or sensory characteristics.

\*\*\*\* Calorie calculation considers allulose and allulose oligomers at 0.4 kcal/g, and trace known sugars at 4 kcal/g.

### Certification

Kosher pareve  
Halal

### Packaging & Storage

Totes- available upon request  
Drums

Recommended handling and storage temperature is between 15-25°C (59-77°F)

### Shelf Life

The best before date for ASTRAEA® Liquid Allulose is 18 months from the date of manufacture when stored under proper conditions.\*\*\*

### Regulatory Data

Labeling (United States): Allulose

Synonym: D-Psicose

Regulatory Status (United States): GRAS Notification – GRN 000498

CAS# No 551-68-8

Meets FCC (Food Chemical Codex) requirements

### Features and Benefits

Allulose is a low-calorie rare sugar that delivers the taste, texture and enjoyment of sugar.

- Contributes only 0.4 kcal/g
- 70% as sweet as sugar
- Sugar-like taste, without off flavor
- Allulose does not contribute total / added sugars
- Offers functional bulking, browning and freeze-point depression
- Useful for replacing sugar in a wide variety of applications
- Works well in combination with Stevia sweeteners

Effective Date: June 28, 2023

Next Review Date: June 28, 2026

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