

# Sugar Reduction Solution

Samyang provide total solutions for product development by integrating the three core elements of food into a unified platform.



## Sweetener

- : The key to delivering taste
- Optimized blends of allulose and HIS
- HIS profiling and synergy analysis

## Flavor

- : Enhancing taste through sensory modulation
- Modulator for optimal sweetener taste profiles
- Enhance sweetness, mask bitterness

## Texturizer

- : Designing product texture
- Optimized texture combinations

## Samyang's Smart, Simple, and Successful Solution

Data-driven  
intelligence

Streamlined  
formulation

Fast &  
customized recipes



## Sugar Reduction

### Alternative Sweetener

Category	Product	Type	Specification (% , D.S)	Application	Pack size
Allulose	Nexweet® Allulose 95L	Liquid	D-Allulose ≥95	Beverage, dairy, frozen dessert, sauce, syrup	20kg, 250kg, 1.3MT
	Nexweet® Crystalline Allulose	Crystalline	D-Allulose ≥99	Dairy, beverage, frozen dessert	20kg
	Nexweet® Crystalline Allulose C				25kg
	Nexweet® Blend CS 42	Liquid	DE42 corn syrup equivalent sweetener blend	Confectionery, sauce, bakery, snack bar, cereal, dairy	20kg, 1.3MT
Oligosaccharide	IMO M500	Liquid	IMO ≥50	Beverage, dairy, bakery	25kg
	IMO M200	Liquid	IMO ≥14		25kg
	Oligo Powder	Powder	IMO ≥14, DE 25-30		20kg
Sugar Alcohol	D-Sorbitol Solution	Liquid	Sorbitol ≥67	Confectionery, bakery, sauces	20kg, 250kg
	D-Sorbitol Powder	Powder	Sorbitol ≥97		20kg
	Maltitol Syrup	Liquid	Maltitol ≥70	Frozen dessert, beverage, bakery, candy, filling	20kg
	Polyglycitol Syrup 30	Liquid	Maltitol 10-20		24kg
	Polyglycitol Syrup S	Liquid	Maltitol 30-40		24kg, 1.3MT

### Texturants: Starch

Category	Product	Type	Specification	Application	Pack size
Native	Corn Starch	Corn	Native	Confectionery, fried food, noodles	25kg, 750kg
	Sunbatter		Oxidized		
Modified	Sunace H	Waxy corn	Acetylated	Processed meat	15kg
	Suntender H		Acetylated Distarch Adipate		
	Sunmix Alpha	Tapioca	Cross-linked & Pregelatinized	Bakery, premixes, cheese	20kg

### Flavor Modulator

Category	Product	Type	Specification	Application	Pack size
Flavor modulator	Flavor modulator SY-M-24025	Liquid	Masking aftertaste and enhancing mouthfeel	Beverage	Customized upon request
	Flavor modulator SY-M-24026		Improving mouthfeel and enhancing sweetness		
	Flavor modulator SY-M-24027		Masking aftertaste and enhancing sweetness		

## Fiber Fortification

### Dietary Fiber

Category	Product	Type	Specification (% , D.S)	Application	Pack size
Soluble Corn Fiber	Fiberest® Resistant Dextrin HF	Powder	Dietary Fiber ≥90	Beverage, bakery, dairy, supplements	20kg, 500kg
	Fiberest® Resistant Dextrin LS	Liquid	Dietary Fiber ≥90		20kg, 250kg, 1.25MT
Polydextrose	Polydextrose-P	Powder	Dietary Fiber ≥75	Milk powder, supplements, beverage, dairy	20kg
	Polydextrose-L	Liquid	Dietary Fiber ≥50		20kg
GOS	Sunoligo L500	Liquid	GOS ≥57		24kg

### Starch Sweetener

Category	Product	Type	Specification (% , D.S)	Application	Pack size
Fructose	High Fructose Corn Syrup	Liquid	Fructose ≥55	Beverage, dairy, confectionery, bakery, sauce	25kg
Glucose	Dextrose	Powder	Monohydrate / Anhydrous / Refined	Beverage, dairy, confectionery, bakery	20kg, 500kg