

Introduction and Nature



Trehalulose is a functional sweetener composed of a bond between glucose and fructose. Due to its low glycemic index, antioxidant properties, and moisture-retaining capability, it is widely used in the food and pharmaceutical industries. Many of the characteristics of Trehalulose are similar to those of Isomaltulose, except that it has higher water solubility and crystallizes with more difficulty. In our company, it is available in liquid form and can be ordered at the desired concentration.

Advantages Compared to Sugar

Feature	Trehalulose	Sugar (Sucrose)
Glycemic Index (GI)	30	About 65
Calories	4 kcal/g	4 kcal/g
Effect on Teeth	Non-cariogenic (does not cause cavities)	Cariogenic
Thermal Stability	High	Moderate
Effect on Blood Sugar	Moderate	High
Sweetness	70-50	100

Health Notes: Trehalulose helps retain moisture in food products and, due to its antioxidant nature, can reduce the harmful effects of free radicals. Its low Glycemic Index and slow glucose absorption makes it ideal for athletes. It is also non-cariogenic, making it beneficial for dental health.

Applications: biscuits, beverages, chocolate, confectionery, sauces and jams

Moisture-retaining and softening formulations

Honey substitute

Syrups and beverages

Global Approvals and Certifications

- ▶ **FDA**
GRAS Status
- ▶ **EFSA**
Approved for use in the food industry
- ▶ **Codex Alimentarius**
INS 964
- ▶ **JECFA**
Safety confirmed for consumption
- ▶ **FCC**
Quality material standard




SugarNO Trehalulose



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