SAMYANG
SINCE 1924

The most sugar-like sweetener in the world,

Nexweet® Crystalline Allulose C

Physical Characteristic of Samyang's Nexweet® Allulose

- Naturally occurring rare sugar found in fruits like figs and raisins
- 70% as sweet as sucrose with near-zero calories
- Recognized by the U.S. FDA (2019) as the first sweetener exempt from "Total Sugars" and "Added Sugars"

Why Nexweet® Crystalline Allulose C ?

"Naturally occuring sweetener with superior taste rather than sugar alcohols like erythritol and crystalline maltitol"

Clean label

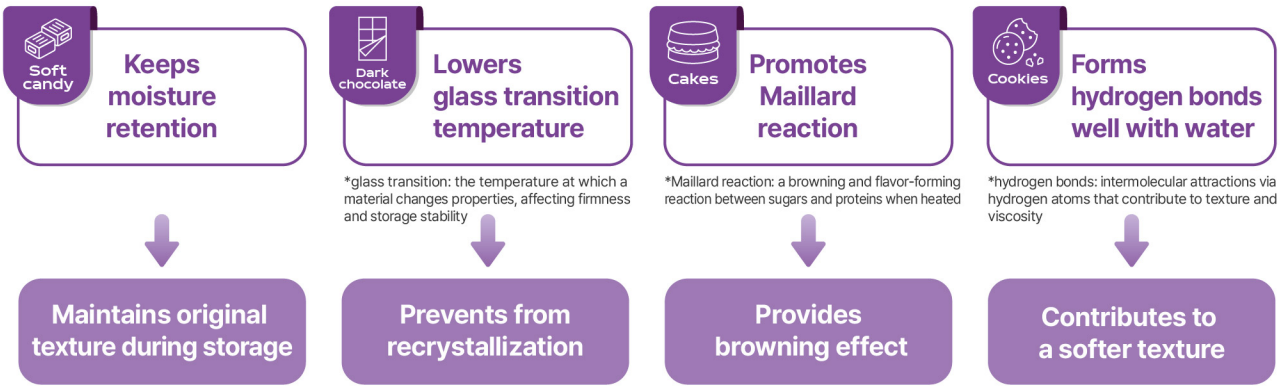
Nearly zero calorie
No sugar
No added sugar

No off-flavor

Ingredients	Crystalline allulose	Erythritol	Crystalline maltitol
Food Type	Food GRN No. 693	Sugar Alcohol (Food Additive) ※ Excess sugar alcohol intake may cause a laxative effect	Sugar Alcohol (Food Additive) ※ Excess sugar alcohol intake may cause a laxative effect
Relative Sweetness (10% w/w sucrose solution)	70%	70%	90%
Calories (kcal/g)	0.4	0	2.1
Taste Profile	Clean sweetness	Cooling effect	Clean sweetness
Glycemic Response* (Glucose=100)	1.87	0	35

*Source: Study on the postprandial blood glucose suppression effect of D-Psicose in borderline diabetes and the safety of long-term ingestion by normal human subjects (2010), Source: Livesey G. (2003), Health potential of polyols as sugar replacers, with emphasis on low glycaemic properties, Nutrition Research Reviews, 16(2), 163–191.

"Nexweet® Crystalline Allulose C replicates the crystal structure of sugar, where preferred color and texture are critical"



Solve your sweetener challenges with Nexweet® Crystalline Allulose C

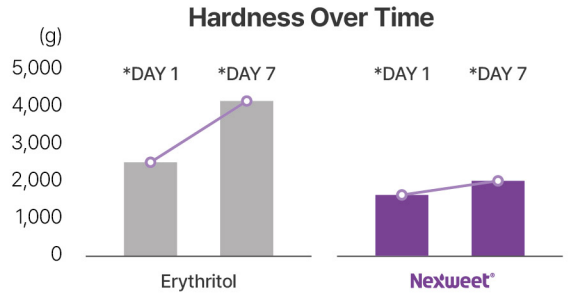
Soft candy

Key challenge

Erythritol's low water-binding capacity and recrystallization tendency lead to high initial hardness and progressive hardening during storage.

Nexweet® Crystalline Allulose C preserves the initial texture over the storage period.

High moisture retention and low phase transition temperature reduce initial hardness and inhibit recrystallization, maintaining a soft, chewy texture.



※ Nexweet® 20 g / 100 g

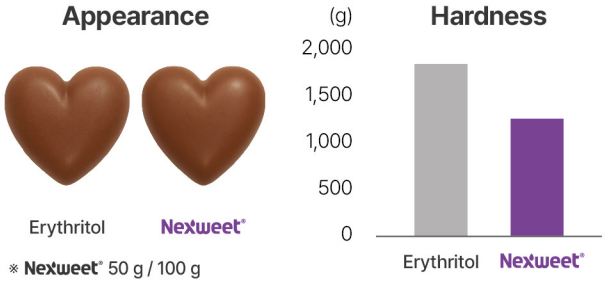
Dark Chocolate

Key challenge

Erythritol's low water-binding capacity and recrystallization tendency lead to high initial hardness and progressive hardening during storage.

Nexweet® Crystalline Allulose C delivers a softer and creamier mouthfeel.

Due to high moisture retention and a low glass transition temperature, initial hardness is reduced and recrystallization is suppressed, contributing to chocolate's characteristic creamy texture. In addition, it exhibits an appearance comparable to erythritol-based chocolate.



※ Nexweet® 50 g / 100 g

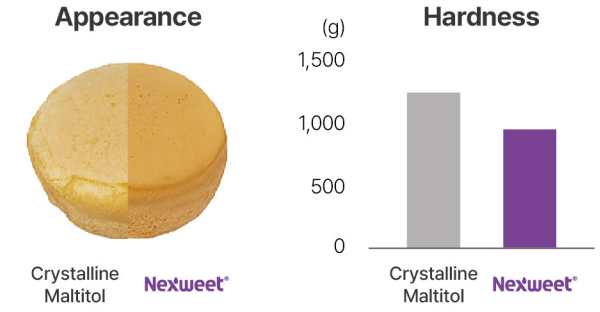
Cakes

Key challenge

Maltitol exhibits a limited Maillard reaction, resulting in lighter color and lower visual appeal.

Nexweet® Crystalline Allulose C creates an appealing color through browning.

Develops a distinct baked color through the Maillard reaction. In addition, its high moisture retention provides a softer texture and a more uniform surface, enhancing overall sensory appeal.



※ Nexweet® 15 g / 100 g

Cookies

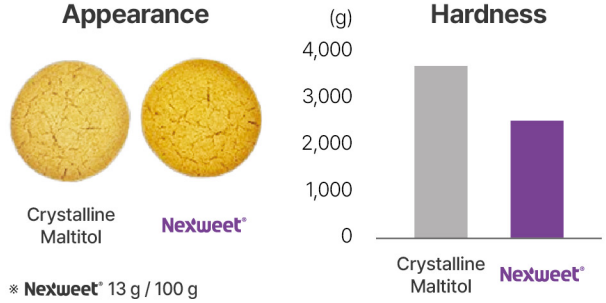
Key challenge

Maltitol's low water-binding capacity results in dry, crumbly cookies with a lighter color due to its limited Maillard reactivity.

Nexweet® Crystalline Allulose C contributes to a softer texture.

Has excellent water-binding capacity enhances softness, delivering a smoother texture. In addition, it is a reducing sugar that strongly drives the Maillard reaction, producing a deeper and more pronounced browning color.

*reducing sugar: participate in the Maillard reaction during heating, influencing color development.



※ Nexweet® 13 g / 100 g

Regulatory Status

Allulose, a sugar substitute, received initial FDA approval in 2012 under the designation 'Generally Recognized As Safe(GRAS)' and has been in use for over a decade. Under FDA guidelines, Allulose is suitable for consumption by individuals of all ages. In 2017, Samyang obtained GRAS (GRN 693) status from the US FDA for **Nexweet® Allulose, produced using the proprietary enzyme technology.**

Contact us | Samyang Corporation, Korea : (+82) 2-2157-9580 www.samyangspecialty.com
New York Office, USA : (+1) 212-972-0011 sales@samyang.com

Copyright © 2025 Samyang Corporation. All rights reserved.