



Discover a rare solution
to pure sweetness.



Reduce calories in your formulations without
compromising on taste with new Astraea™ Allulose.
Flip to see more!

 **ASTRAEA™**
Allulose



Introducing a new rare sugar that offers a sweet flavor with fewer calories.



Rare sugars like Astraea™ Allulose taste nearly as sweet as sucrose and have fewer calories, but are hard to find in nature. Astraea Allulose—developed in partnership with Kagawa, Japan, where all current allulose sweeteners are derived from—was the **first allulose to commercialize in the world**. Its discovery opens entirely new territories in formulation creation.

Astraea Allulose Benefits
Reduces calories in formulations
Tastes like sugar, works like sugar
No off flavors
Scientifically proven to attenuate blood glucose and lower lipid accumulation
Deemed GRAS by the US FDA without limitations to its use

Sucrose Replacement
Tabletop Sugar: 100%
Confections*: 50%
Hard Candy: 50%

*Depending on formulation

Astraea Allulose Applications			
Beverages 	Confections 	Bakery/Sweet Goods 	Dairy

Astraea Allulose Characteristics	
Degree of sweetness: 70% of Sucrose	Quality of sweetness: Clean and refreshing taste
Energy: 0.2 kcal/gram	Physical Property: Similar to Fructose
Improves aroma and color	Cooling sensation
Masks unwanted flavor	Non-Cariogenic

To learn more about how Astraea Allulose can benefit your products, contact us today.
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