



D-Allulose Powder

DESCRIPTION |

D-allulose (D-Psicose, D-ribo-2-hexulose, C₆H₁₂O₆) is a low-energy monosaccharide sugar present in small quantities in natural products. First identified in wheat more than 70 years ago, D-allulose is a C-3 epimer of D-fructose, and is present in small quantities in agricultural products and commercially prepared carbohydrate complexes. The sweetness of D-allulose is 70% of the sweetness of sucrose, and health benefits of D-allulose may include improved insulin resistance, antioxidant enhancement and formation, and hypoglycemic controls.

SUGGESTED USAGE/APPLICATIONS

- ▶ Beverages
- ▶ Dairy Desserts
- ▶ Food
- ▶ Confection
- ▶ Phamaceuticals
- ▶ Health products

Test Item	Specification	Test method or Reference
Appearance	White to pale yellow crystalline powder	Visual
Odor	No special smell	Sensory
Impurities	No visible impurities	Visual
Allulose	≥ 98.5%	Internal Method
Fructose	≤ 1.5%	Internal Method
Water	≤ 1.0%	Internal Method
Ash	≤ 0.5%	Internal Method
pH	3.0-7.0	Internal Method
Lead	≤ 0.5 mg/kg	Internal Method
Total Aerobic Plate Count	≤ 3000 CFU/g	GB
Coliforms	Negative	GB