
Minimize calories. Maximize flavor.

Tagatose

Introducing tagatose. A rare sugar that's an excellent alternative to sucrose and sugar alcohols. Looking to formulate for lower calories? Now there's an option that doesn't sacrifice on taste.



Introducing an unparalleled option for sweetening. **Ninety percent as sweet as sucrose**, tagatose is a rare sugar (NOT a sugar alcohol) with fewer calories that works well in a variety of applications. Our testing shows products containing tagatose are nearly identical to their sugar-containing counterparts in taste, appearance, and texture.

Getting Granular: Insights into Tagatose

- Is a monosaccharide, not a sugar alcohol
- Is free-flowing and granulated
- Is 90% as sweet as sucrose
- At 1.5 calories/gram, tagatose is a lower-calorie alternative to sucrose
- Is suitable for vegan diets

The Proof Is in the Pudding: Manufacturer Benefits

- Performs very similarly to sucrose across a wide range of applications
- Has bulking properties that create similar texture, volume, and mouthfeel as sucrose
- Promotes a browning effect in baking applications
- Works well in synergy with other sweeteners
- Available for purchase in 50 lb. bags and bulk totes

Choosing Tagatose: Consumer Benefits

- Has a low glycemic index of 3 ¹
- Does not raise blood glucose levels when consumed on its own ²
- Has been shown to have prebiotic effects ¹
- Does not promote tooth decay ³



For inquiries or samples, or to place an order, please contact your ASR Group sales representative or visit asr-group.com/specialty.



FROM ASR GROUP

ASR Group is an industry leader in sweetener solutions, with a full spectrum of conventional, organic, and pharmaceutical sweeteners. Our portfolio includes the leading brands Domino®, C&H®, and Florida Crystals®.

