

Jungbunzlauer

Sweetness Without Compromise

ERYLITE®: Enjoy the taste you
love without the calories



Today's consumers want it all: indulgent sweetness, fewer calories, and clean labels. But replacing sugar isn't simple. Sugar does more than sweeten. It delivers bulk, texture and mouthfeel that many alternatives can't match.

The challenge with most sugar alternatives?

- Most polyols contribute a relevant amount of calories.
- Taste trade-offs: Many fail to deliver sugar's clean, rounded sweetness leaving off-notes or aftertaste.
- Digestive tolerance: Common polyols and rare sugars can cause bloating or laxative effects when consumed in larger amounts.
- Labelling concerns: Today's shoppers demand natural, Non-GMO solutions.

ERYLITE®: the uncompromising sugar replacement:

- Zero calories, full sweetness: Clean, sugar-like sweetness without off-notes.
- Functional performance: Delivers bulk and mouthfeel for satisfying texture.
- Gentle on digestion: Better tolerance compared to other polyols.
- Clean-label ready: Non-GMO Project Verified to meet consumer expectations.

Zero calories



No impact on
blood sugar



Tooth friendly



Produced by fermentation
from natural sources



Superior digestive
tolerance



Clean taste with no
lingering aftertaste



Non-GMO Project
Verified



Heat stable



Acid stable



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