

A stack of white sugar cubes is on the left, and a pile of white sugar powder is on the right, both set against a blue background that looks like a sky over water.

Sweeteners

Applications

Eco Agro offers a wide range of sugars and sugar substitutes, as well known as high-intensity sweeteners, and polyols. These are compounds with many times the sweetness of common sucrose. By using intensive sweeteners, much less sweeteners are required and energy contribution is often negligible. The sensation of sweetness caused by these compounds (the “sweetness profile”) is sometimes notably different from sucrose, for which reason they are often used in complex blends that achieve the most natural sweet sensation. Together with our Partners we contribute to the target of the Food and Drinks industry to reduce the consumption of sugar in the years to come.

Our product range

- **Sodium Cyclamate**, a sugar substitute, around 30 -50 times sweeter than sugar. It is commonly used in soft drinks, often in combination with other sugar substitutes such as saccharine.
- **Sodium Saccharine**, an intensive, artificial sweetener 300–400 times as sweet as sugar
- **Non-GMO Dextrose (mono & anhydrous)**, a sugar based upon wheat, corn or tapioca, chemically identical to glucose, or blood sugar. Often used in baking products as a sweetener, commonly used for processed foods and confectionary
- **Non-GMO Maltodextrine**, a Polysaccharide that is used as a food additive, carrier and bulking agent. It is derived from starch by partial hydrolysis and is usually offered as a white hygroscopic spray-dried powder. It is commonly used for the production of soft drinks, candy as carrier for flavours and as bulking agent in blends.
- **Aspartame**, an intensive, artificial and low calorie sweetener approximately 200 times sweeter than sugar. Often used in combination with Acesulfame-K
- **Acesulfame-K**, an intensive, artificial and low calorie sweetener approximately 200 times sweeter than sugar. Often used in combination with Aspartame

- **Sucralose**, an intensive sweetener 320 to 1,000 times sweeter than sugar, three times as sweet as aspartame and twice as sweet as saccharin. Stable under heat and over a broad range of pH conditions
- **Stevia** - a sweetener and sugar substitute extracted from the leaves of the plant species *Stevia rebaudiana*.
- **Non-GMO Sorbitol** - a polyol, used as sugar substitute and nutritive sweetener with approximately 60% the sweetness of sucrose. It is often used in diet foods (including diet drinks and ice cream), mints, cough syrups and sugar-free chewing gum. Available in solution as well as powder.
- **Non-GMO Xylitol**, an artificial sweetener with an extremely low glycemic index of 7. Often used in the production of chewing gum as xylitol is actively beneficial for dental health by reducing caries (cavities).
- **Non-GMO Maltitol**, a polyol used as a sugar substitute. It has 75–90% of the sweetness of sucrose. It is used in candy manufacture, particularly sugar-free hard candy, chewing gum, chocolates, baked goods and ice cream. Available as solution as well as powder.
- **Erythritol**, a Polyol with 60-70% the sweetness of sucrose. Its commonly used as a medium in which to deliver high-intensity sweeteners, especially with stevia, serving the dual function of providing both bulk and a flavor similar to that of sucrose.