

SHOWCASE

The latest sweeteners provide increased sweetness with better health benefits.



SWEETER STEVIA

Cargill's EverSweet Reb M and Reb D sweeteners enable dairy processors to create great-tasting products with deep calorie reductions and up to 100% sugar replacement. Unlike some other stevia products, EverSweet provides sweetness without bitterness or a licorice aftertaste, delivering a more rounded taste profile with a faster onset of sweetness, the company said. In developing EverSweet, Cargill's scientists found that two glycosides in the stevia plant, Reb M and Reb D, offered heightened sweetness and a taste closer to real sugar. While these glycosides are rare in the stevia plant, Cargill produces them through fermentation. The result is a cost-efficient, great-tasting sweetener produced with the environment in mind.

800-454-7587; www.cargill.com

SOLUABLE FIBER

ADM/Matsutani LLC is offering Fibersol, a soluble prebiotic dietary fiber that has similar functionality to sugar and can serve as a sugar replacement in virtually any dairy product. In applications such as frozen yogurt, dietary fiber can replace up to 25% of the sugar and the product will still taste sweet without adding high-intensity sweeteners, the company said. In addition to lowering sugar, Fibersol can reduce calories and increase a product's overall fiber content, all while remaining gentle on the digestive system. And because it remains stable under high-temperature and low-pH processing conditions, Fibersol allows for formulation and dairy processing versatility.

217-451-4377; www.fibersol.com



MALTED BARLEY EXTRACT

Malt Products Corp. said its malted barley extract is a less-intense sweetener with a glycemic index of 40 compared to white sugar's 80. The extract also offers a unique flavor profile and health-related benefits related to digestion, sports recovery and antioxidants. The multifunctional ingredient acts as a natural humectant (moisture absorber) and enhances body and viscosity. Malt Products also supplies a broad spectrum of healthy natural sweeteners, including molasses, oat extract, rice syrup, tapioca syrup, agave and honey.

800-526-0180;

www.MaltProducts.com

STEVIA FOR DAIRY

Brenntag North America said there is growing awareness from consumers about the health impact of empty calories, added sugar and unfamiliar ingredients in food products. As a result, food marketers are eager to find solutions offering a clean, sweet taste



with the least number of calories and a consumer-friendly ingredient statement. With these influences, zero-calorie plant-based sweetener stevia is finding its way into many new dairy product launches. The main categories of stevia inclusion are spoonable yogurt with and without fruit prep, drinkable kefir-type yogurt, cultured milk drinks, flavored milk and plant-based milk alternates. Brenntag's stevia leaf extract Reb A, D and M are all applicable in dairy foods, including sweet desserts such as kulfi, frozen yogurts and ice creams.

317-764-3866; www.brenntag.com/food-nutrition