



SAVANNA
Ingredients

SupplySide Global 2026

Digital Press Kit

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Show Facts

Event	SupplySide Global 2026
Venue	Mandalay Bay, Las Vegas, Nevada
	October 28-30, 2026
Booth	#2231 – at the booth of Palmer Holland, exclusive distribution partner for Savanna Ingredients allulose in the United States and Canada
Exhibiting company	Savanna Ingredients GmbH & Co. KG, Elsdorf, Germany

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Who you will meet at SSG 2026

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Let's talk on-site

Savanna Ingredients is strengthening its presence in North America, and this show is where it wants to start building working relationships with relevant editorial teams. We are bringing together the people who can actually answer questions – technology, application and market openings – and offering a forum for discussion on potential opportunities for collaboration and the necessary materials to inform your readership about allulose.

Interviews

With Dr. Ralph Cartarius on the allulose market, the technology behind Savanna allulose, European production and the pending EU novel food authorization. Alan Osbahr will answer formulation and application questions.

Background talks

With Dr Ralph Cartarius. Conversations on where the allulose category is heading, what is documented and still being researched, and how manufacturers are currently working with the ingredient.

Press briefings

A compact walk-through of allulose for editors new to the ingredient and the market. This will explain what it is, what it does in a formulation, how it is labeled both in the United States and elsewhere in the world.

Editorial collaboration talk

With Daniela Gruber and Anne-Katrin Pflästerer. We are at the show to talk about what you as editors need and learn what your readers are interested in. To discuss topic ideas, offer expert commentary, Q&As, contributed articles and technical input for features on sugar reduction to data and application examples. In a nutshell: to discuss editorial and commercial cooperation in future.

At the booth

Allulose samples will be available.

Allulose explained

Allulose is a rare sugar. It occurs naturally in small quantities in foods such as wheat, figs, raisins, molasses and maple syrup – yet in amounts far too small to extract economically. That's why, for decades, it remained a subject of research rather than a commercial ingredient.

Structurally, allulose is a monosaccharide. But a minor difference in the spatial orientation of a single hydroxyl group alters the way in which the body handles it: it is barely metabolized after consumption but behaves much like sucrose in a formulation.

Today, allulose is produced on an industrial scale from plant-based raw materials using an enzymatic process. The name “allulose” was agreed by a group of researchers at a conference in Atlanta in 1941 and has been recognised worldwide ever since.

Allulose is NOT...

- A high-intensity sweetener. It sweetens as a bulk ingredient, dosed by weight like sucrose, at approximately 70 per cent of its sweetening power
- A polyol. It has far fewer calories and not the cooling effect typical of some polyols
- A food additive. Allulose is a food ingredient and declared by name on ingredient labels
- A conventional sugar in nutritional terms, despite its molecular classification.
- That is why allulose does not fit into any of the established categories of sweetening ingredients.



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Nutritional properties

Caloric value and labelling 0.2 to 0.4 kcal per gram, compared with approximately 4 kcal per gram for conventional sugars. Under current US Food and Drug Administration (FDA) guidance, 0.4 kcal per gram can be used for allulose in Nutrition Facts labelling. Allulose is included in 'Total carbohydrate', but may be excluded from 'Total sugars' and 'Added sugars'.

Glycemic index	1*
Insulin index	1.5*
Tolerance	Well tolerated up to 0.8 g/kg bodyweight/day*

*Savanna Ingredients

Absorption

Allulose is absorbed in the small intestine but, unlike glucose and fructose, only minimally metabolized. A substantial share is excreted largely unchanged.

Blood glucose and insulin

Because allulose contributes very little to circulating glucose, blood glucose rises only marginally after consumption. Since postprandial insulin secretion follows a rise in blood glucose, the insulin response remains correspondingly low. Replacing conventional sugars with allulose reduces the amount of digestible carbohydrate available to raise blood glucose, and therefore lowers the glycemic load of the finished product.

Oral health

Oral bacteria such as *Streptococcus mutans* have limited ability to ferment allulose, since they lack the enzymes needed to break it down efficiently. As a result, its fermentation produces little of the acid that is typically associated with enamel erosion and cavity formation.

Research fields

Beyond glycemic and insulin response, current research addresses GLP-1 secretion, body weight and fat oxidation, gastrointestinal tolerance and the gut microbiome. Savanna Ingredients cooperates with international universities on nutritional long-term studies.

Disclaimer: What any of this means in a finished product depends on the formulation as a whole. Nutrition-related communication on a finished product is subject to FDA labeling requirements and remains the responsibility of the manufacturer.

Technological and sensory properties

Sweetness. Allulose delivers approximately 60 to 70 per cent of the sweetness intensity of sucrose, depending on matrix and concentration. For equal sweetness, it is dosed at roughly 1.3 to 1.4 times the weight of the sucrose it replaces, or combined with other sweetening options.

Sensory profile. Allulose has a sucrose-like sweetness profile. Sweetness intensity peaks on consumption and then declines in a pattern similar to that of sucrose, yet without the delayed onset and aftertaste of several high-intensity sweeteners. The finish is short and clean, and there is no pronounced cooling effect. Allulose is neutral in flavor, so fruit, dairy, cocoa, coffee and botanical notes remain clearly perceptible, and acidity, saltiness and umami remain balanced in savory offerings.

Bulk and mouthfeel. As a bulk ingredient, allulose contributes solids on a scale comparable to sucrose and restores the mass, body and mouthfeel that are lost when sucrose is removed.

Solubility. Highly soluble in water, including at low temperatures. Solubility is comparable to that of sucrose.

Water binding. Allulose binds water, which means baked goods stay soft for longer, while fillings and creams retain their texture. At comparable water content, allulose-sweetened systems tend to show lower water activity than their sucrose-sweetened equivalents.

Maillard reactivity. Allulose is a reducing sugar and enters the Maillard reaction directly, whereas sucrose must first invert. It therefore browns readily and at lower temperatures than sucrose – an advantage when crust color and roasted notes are desirable. However, when these effects are not wanted, browning can be moderated by controlling temperature, dwell time and pH.

Caramelization. Under heat, allulose caramelizes and generates a roasted, baked aroma, and at a gentler cook than that required by sucrose.

Crystallization. Low tendency to crystallize in high-solids systems keeps creams, fillings, syrups and sauces smooth throughout shelf life.

Freezing point depression. As a monosaccharide, allulose depresses the freezing point more strongly per unit weight than a disaccharide such as sucrose. In frozen applications, this allows for texture control.

Fermentation. Allulose is not used as a substrate by baker's yeast or the starter cultures of fermented dairy. Sweetness dosed into the product is therefore still present after proofing or fermentation.

Process and pH. Allulose performs across the temperature and pH range typical of food and beverage production, including the acidic conditions of soft drinks, fruit preparations and fermented dairy.

Sweetener systems. Allulose combines well with sucrose, where partial replacement is the goal, but also with high-intensity sweeteners, where it provides bulk, mouthfeel and a sugar-like sweetness that would otherwise be lacking.

Flavor balancing and masking. Allulose rounds off flavors and balances sweetener blends. In blends with high-intensity sweeteners, allulose supplies the sugar-like sweetness onset, and softens lingering, bitter or metallic notes. Allulose also acts as a flavor-modifying ingredient, supporting the perception of aromas, and brings mild and subtle flavors such as botanicals to shine.

Applications at a glance

Category	What Allulose delivers
Bakery and fine bakery	Solids, moisture retention, crumb structure and crust color
Beverages	Body and mouthfeel, cold solubility, clean finish, no cooling effect, acid stability
Syrups	Viscosity and pour, low crystallization, hot and cold dissolution, no aftertaste
Dairy and fermented dairy	Sweetness that survives fermentation, mouthfeel in high-protein systems, harmony with mild acidity
Ice cream and frozen desserts	Freezing point depression, scoopability, finer ice structure, creamy mouthfeel
Confectionery	Water binding, lower water activity, caramel color and flavor at a gentler cook, smooth, non-granular textures
Bars and cereals	Binds solids, color and roasted notes in baked components
Savory: sauces, dressings, condiments	Soluble solids, body and cling, acidity and salt regulation, browning and glaze creation
Jams and fruit preparations	Soluble solids, water retention, softer set, reduced syneresis, reduced foaming during boiling

Allulose is also used in functional formats: protein beverages, bars, meal replacements and functional gummies.

Formats and specifications

Format	Crystalline
Raw material	Derived from non-GMO, renewable plant-based sources
Production	Enzymatic conversion, followed by Savanna's patented downstream process
Production location	Germany, EU
Certification	FSSC 22000, halal, kosher, Non-GMO Project verified
Further attributes	Gluten free / vegan / no food additive declaration / exempt from sugar or added sugar declarations in many countries
Handling	Stored and packed under dry conditions, as with sucrose

Allulose: Market and Trends

Allulose has been in commercial use for more than a decade. It is approved in more than 22 countries. This report reveals what is driving demand, what the approved markets have already demonstrated, and where allulose fits alongside other sweetening options.

What is driving demand

Regulation and labeling. Sugar reduction is no longer only a consumer preference; it is a regulatory and commercial demand. National sugar levies are in force in a range of countries, with front-of-pack nutrition labeling schemes making sugar content visible on the shelf, and reformulation programs featuring in most large manufacturer portfolios^{1,2}. This applies to conventional, high-glycemic sugar ingredients – not just sucrose, but also glucose syrups and high-fructose corn syrup, which feature heavily in US formulations.

Metabolic health. The link between excessive intake of high-calorie, high-glycemic ingredients and obesity, prediabetes and type 2 diabetes is well documented, and remains the subject of ongoing public debate^{3,4}. This is the single largest structural driver behind the interest in allulose: manufacturers need ingredient options that reduce calorie and glycemic load without sacrificing the sensory and technological performance.

Consumer expectations. Consumers demand fewer calories, yet are unwilling to accept a subsequent loss of taste or texture^{5,6}. Skepticism toward sweeteners perceived as artificial remains high, with the clean-label movement, now some two decades old, making the ingredient statement a powerful purchase criterion. Here, allulose is relevant as it is a named food ingredient on the label, as opposed to an additive declaration.

New demand pattern: GLP-1. GLP-1 medications are reshaping the market for meal replacements, nutrition shakes and functional offerings. As users eat less, they need more protein and micronutrients per serving in products that are both low in calories and glycemic load, yet still palatable. Relevant brands in the US position themselves as companion products in what is a fast-moving category, and one in which allulose perfectly addresses the formulation brief.

Market size. The global allulose market is experiencing robust growth, driven by increasing demand for reduced-sugar and better-for-you food and beverage products. According to 360iResearch, the market is projected to grow from approximately USD 387 million in 2025 to USD 735 million by 2032, representing a compound annual growth rate (CAGR) of 9.6% over the forecast period. Growth is supported by rising consumer interest in sugar reduction, ongoing product innovation, and expanding use of allulose across a broad range of food and beverage applications⁹. North America remains the largest allulose market, benefiting from favorable regulatory conditions and widespread adoption by food and beverage manufacturers, while Asia-Pacific is expected to be the fastest-growing region, driven by increasing health awareness, expanding manufacturing capacity, and growing demand for low-sugar products^{10,11}. Crystalline allulose continues to account for the largest share of the market, and beverages are expected to remain among the fastest-growing application segments¹⁰.

¹ World Health Organization (WHO). Fiscal policies to promote healthy diets; WHO Europe policy work on sugar taxation. ² OECD. The Heavy Burden of Obesity and related reports documenting sugar-reduction policies, labeling schemes and reformulation initiatives. ³ World Health Organization (WHO). Guideline: Sugars intake for adults and children. ⁴ American Diabetes Association. Standards of Care in Diabetes. ⁵ International Food Information Council (IFIC). Food & Health Survey. ⁶ Innova Market Insights. Global trends on sugar reduction and clean label. ⁷ McKinsey & Company. The economic impact of GLP-1s. ⁸ Morgan Stanley Research reports on consumer behavior shifts driven by GLP-1 medication adoption. ⁹ 360iResearch. Allulose Market Global Forecast 2026-2032. ¹⁰ Grand View Research. Allulose Market Size, Share & Growth Analysis Report, 2030. ¹¹ Persistence Market Research. Allulose Market Size, Share & Trends, 2026-2033.

Allulose: Proof of concept on shelf

Allulose has demonstrated its viability in demanding, regulated markets across four continents and a wide range of product categories.

United States and Mexico. North America is the largest and most mature market for allulose. It was granted GRAS status by the FDA in 2012, with the labeling specifications finalized in 2020. These excluded allulose from total and added sugars declarations, which is what elevated the ingredient into mainstream formulations. US manufacturers have been working with allulose for years in the bakery, beverage, dairy, confectionery and functional product segments. The market in Mexico is similarly well developed.

South Korea. Allulose is not a niche ingredient in Korea. It is used across dessert and confectionery offerings, as well as soft drinks and condiments such

as sauces and dressings, all produced by national manufacturers and international beverage brands. Category breadth of that kind – from indulgence products to savory staples – is the clearest indicator of industry confidence in the ingredient.

Japan. Allulose is well established and new product registrations continue at a steady pace, which points to sustained market activity and engagement.

Australia and New Zealand. FSANZ approved allulose as a novel food on August 7, 2024 for categories including flavored beverages, baked goods, ice cream, confectionery, yogurt and breakfast cereals, and excluded it from the sugar declaration on the nutrition information panel. These are young markets without a long introduction phase, which makes their trajectory a useful reference point for others now approaching authorization.

Where allulose sits among sweetening options

The market for sweetening ingredients is crowded: conventional sugars, sweetening foods, polyols and high-intensity sweeteners from a range of sources. At the same time, it is also under considerable price and political pressure.

Taste, sweetness, mouthfeel and technological functionality are non-negotiable in a finished product. The usual answers are reduction or substitution, often through complex blends, yet they rarely work without compromise elsewhere, be it sensory, technological, regulatory or economic.

There are various reasons as to why no single solution dominates the market. For example, high-intensity sweeteners are disliked by consumers who perceive them to be artificial, and they contribute no bulk. Furthermore, polyols may need to carry a mandatory laxative-effect warning if they exceed certain thresholds. Some deliver insufficient calorie reduction or result in off-notes, a cooling sensation, lack of mouthfeel or browning.

Allulose boasts a unique market position as it combines properties that were previously hard to reconcile: a sucrose-like sensory profile without off-notes, the bulk and technological behavior of a sucrose and a nutritional profile that is markedly different from conventional sugars. In many applications, it can deliver the entire sweetening function, thus shortening the ingredient statement and removing the need for an additive declaration. However, where it cannot do so, it supports the function of an alternative sweetener system by supplying the bulk, mouthfeel and sucrose-like onset lacked by high-intensity sweeteners.

None of this makes conventional sugars a lesser ingredient. Sucrose remains the sensory and technological reference against which every alternative is measured. Allulose is an alternative option for manufacturers who need to reduce calorie and glycemic load in a specific product, while maintaining the familiar sweetness profile and functionalities of sucrose.

Outlook: Europe and beyond

Allulose is not yet approved in the European Union, where it is currently classified as a novel food, with the authorization process ongoing. Savanna Ingredients is actively driving that forward and is positive that authorization can be expected within the decade.

The significance for the global picture is straightforward. Authorization in the EU would open up one of the largest food markets in the world and remove a structural constraint on international supply chains: a product containing allulose could then be marketed across both sides of the Atlantic without reformulation. Based on how the ingredient has been treated in most markets in which it has already been approved, it is reasonable to expect that European regulators will also permit declaration outside the conventional sugar categories. However, that is yet to be determined.

On the supply side, the picture is also shifting. Allulose has until now been produced almost entirely in Asia and North America, with Savanna Ingredients currently the only European producer. It is now planning an even larger-scale plant within the EU at the site of an existing sugar factory, with concrete decisions expected in 2027. For manufacturers, this means supply security, traceable raw materials from European agriculture, documented certification and a trusted sourcing region, and supplier.

What this means for US manufacturers. Allulose supply is broadening beyond its current concentration, which matters for anyone managing single-region sourcing risk. A European producer operating to European standards can add a documented, traceable option to the qualified supplier list. And a company that supplies both sides of the Atlantic becomes useful to any manufacturer planning products for both markets once European authorization is in place.



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Savanna Ingredients as a Supplier

Savanna Ingredients not only sees itself as a raw material supplier, but as pioneer and development partner. The company has its own process technology, application laboratory and a team that works with manufacturers from first formulation idea through to finished product.

Technology. Producing allulose enzymatically is a complex process. For years, an unfavorable reaction equilibrium, limited enzyme performance and separation of the resulting sugar mixture kept the ingredient technically feasible but commercially marginalised. Savanna Ingredients reached substantially higher yields through more capable enzymes, efficient separation and deliberate process control. Two elements are the company's own. Patented process know-how for downstream processing and a proprietary high-efficiency enzyme technology developed in-house. The process therefore belongs to the company, which can improve, adapt and scale it according to specific requirements.

Production in Germany. Raw material qualification, origin and traceability are documented to the standard required by European supply chain legislation and the European food industry. Specifications, certificates of analysis, qualification records and traceability records are available to customers for their own audits. Since allulose production has, until now, been concentrated in North America and Asia, European production adds a further sourcing region for manufacturers managing single-region supply risk.

Research and development. Savanna Ingredients runs its own research and development, covering both process development and the nutritional science of allulose. It cooperates with Technische Hochschule Ostwestfalen-Lippe and RWTH Aachen University in Healthy Sugars, a project funded by the German Federal Ministry of Food and Agriculture. It also works with a range of German universities on process development and nutritional long-term studies, and participates in EU-wide research collaborations.

Application technology. Allulose can be used in almost every product category where sweetness matters, but what it does in a specific product has to be demonstrated. The application laboratory in Elsdorf is equipped to ensure that trial results can be transferred toward production scale, and the team includes specialists in beverages, bakery, confectionery, dairy and savory applications. Their work is based on standardized trial formulations documenting how allulose behaves in finished-product systems. In reformulation projects, the questions are precise – dosage, process parameters, browning control, texture, water activity and the balance of the sweetener system against an existing recipe and line. In new product development, there is more design freedom and the questions shift to category behavior and formulation limits in line with the customer's confidentiality requirements.

Regulatory. Allulose sits differently in the regulatory framework of every market. Savanna Ingredients provides customers with its current status in relevant markets, including nutrition labeling and the required regulatory documentation. However, responsibility for both remains with the manufacturer.



Company Profile

Savanna Ingredients was established to bring allulose to market on an industrial scale, and holds patented process know-how for downstream processing together with its own high-efficiency enzyme technology. The company is currently the only producer of allulose in Europe.

Company	Savanna Ingredients GmbH & Co. KG
Headquarters	Dürener Straße 67, 50189 Elsdorf, Germany
Management	Dr Ralph Cartarius, CEO; Sascha Jocks CEO
Ownership	Subsidiary of Pfeifer & Langen GmbH & Co. KG
Core product	Allulose
Production	Germany
Certification	FSSC 22000, halal, kosher, Non-GMO Project verified
Distribution	United States and Canada: Palmer Holland, Inc., exclusive distribution partner since 2024
Web	savanna-ingredients.com

Pfeifer & Langen: Power behind Savanna Ingredients

Savanna Ingredients is a subsidiary of Pfeifer & Langen, a business founded in 1870 and still entirely family-owned. From the outset, the group has worked in close association with agriculture, processing renewable raw materials into finished products in what would today be described as a farm-to-fork model. It is, among others, one of the larger sugar producers in Europe.

Two of those aspects are relevant for Savanna Ingredients' customers. The first is competence: decades of experience in sourcing, processing, quality management and market supply applied to a new ingredient. The second is independence. A family-owned company promises a long-term view, which allows it to invest in a new product category and process technology before the market for it even exists.

Commitment to allulose. Pfeifer & Langen's engagement with allulose is not an opportunistic market entry. The group identified the long-term shift toward the reduction of high-glycemic sugar ingredients early on and set out to develop an alternative – ideally one built on its own raw material base.

That is why Savanna Ingredients was founded. Allulose is not one offering in a broad portfolio being cross-sold alongside others, but the company's stra-

tegic center. Therefore, it has the full attention and investment of the organization behind it. For a manufacturer evaluating a new ingredient, that focus is a huge advantage.

Savanna Ingredients produces allulose from non-GMO renewable raw materials to European standards, all of which are fully traceable. Compliance with supply chain due diligence requirements under German law is also a given. Allulose from Savanna Ingredients has been supplied to and used in the United States since 2024, with Palmer Holland the exclusive distributor for that region.

Looking ahead, the company is evaluating its own production capacity within the European Union. A basic engineering study is currently assessing an integrated allulose facility at the site of an existing sugar factory – a configuration that would allow direct onward processing without intermediate transport, largely electrified thermal processes, a high share of renewable energy and optimized water use through recovery systems.

Image Collection

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Product images

Preview	File Name	Credits	Suggested Caption	Download
	Crystalline allulose, close-up	© Savanna Ingredients GmbH & Co. KG	Savanna Allulose: crystalline allulose, produced in Germany from non-GMO renewable raw materials	Link
	Savanna_Allulose_brownie.jpg	© Savanna Ingredients GmbH & Co. KG	Application examples / finished product concepts developed in the Savanna Ingredients application laboratory	Link
	Savanna_Allulose_marshmallow.jpg	© Savanna Ingredients GmbH & Co. KG		Link
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	Savanna_Allulose_coke.jpg	© Savanna Ingredients GmbH & Co. KG		Link
	Savanna_Allulose_sample_shaker.jpg	© Savanna Ingredients GmbH & Co. KG	Allulose sample: shaker	Link

Production and laboratory

Preview	File Name	Credits	Suggested Caption	Download
	Savanna_Allulose_Production_site_exterior.jpg	© Savanna Ingredients GmbH & Co. KG	Savanna Ingredients produces allulose in Elsdorf, Germany.	Link
	Savanna_Allulose_production_lab.jpg	© Savanna Ingredients GmbH & Co. KG	Allulose is produced by an enzymatic process, followed by Savanna Ingredients' patented downstream processing.	Link
	Savanna_Allulose_production.jpg	© Savanna Ingredients GmbH & Co. KG	Team	Link
	Savanna_Allulose_application_lab.jpg	© Savanna Ingredients GmbH & Co. KG	Application specialists for beverages, bakery, confectionery, dairy and savory products are constantly working on new formulations	Link

Portraits

Preview	File Name	Credits	Suggested Caption	Download
	Savanna_Team_Dr Ralph Cartarius.jpg	© Savanna Ingredients GmbH & Co. KG	Dr Ralph Cartarius, Managing Director, Savanna Ingredients	Link
	Savanna_Team_Daniela Gruber.jpg	© Savanna Ingredients GmbH & Co. KG	Daniela Gruber, Head of Marketing, Savanna Ingredients	Link
	Savanna_Team_Alan_Osbahr.jpg	© Savanna Ingredients GmbH & Co. KG	Alan Osbahr, Team Lead Application Technology, Savanna Ingredients	Link
	Palmer Holland_Bret Horace.jpg	© Palmer Holland	Bret Horace, Vice President of Consumer & Life Sciences, Palmer Holland	Link

Logos

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Press release

Savanna Ingredients to showcase EU-manufactured allulose at SupplySide Global 2026

German allulose pioneer, together with North American distribution partner Palmer Holland, will shine a spotlight on its versatile sweetness solution

Elsdorf/Germany, September 2026 – Savanna Ingredients, the only European producer of allulose, will be exhibiting at SupplySide Global 2026 in Las Vegas. The company will be alongside North American distribution partner Palmer Holland, Booth 2231 at Mandalay Bay, from October 28-30. Food and beverage manufacturers, formulators and product developers are invited to discuss application opportunities with the technical and commercial specialists of both companies.

A versatile bulk sweetener

Allulose is an interesting alternative to sucrose and other sweeteners. It occurs naturally in small quantities in foods such as figs, raisins, wheat or maple syrup, and is derived on an industrial scale from plant-based raw materials through an enzymatic process. Structurally, it is a monosaccharide that provides sucrose-like performance in end products. Under current US Food and Drug Administration (FDA) guidance, 0.4 kcal per gram can be used for allulose in Nutrition Facts labelling. Allulose is included in 'Total carbohydrate', but may be excluded from 'Total sugars' and 'Added sugars'. The low caloric value of 0.4 kcal per gram is because allulose is minimally metabolized in the body, with blood glucose rising only marginally after consumption, and the insulin response remaining correspondingly low. Savanna Ingredients reports a glycemic index of 1 and an insulin index of 1.5 for its allulose.

Multi-application functionality and sucrose-like performance

For formulators, of particular relevance is the ability of allulose to deliver about 70 percent of the sweetness of sucrose, with a familiar mouthfeel but without the cooling sensation associated with some polyols. It binds water, caramelizes at moderate temperatures, has a low tendency to crystallize and depresses the freezing point more than sucrose. That combination makes it highly relevant for bakery, beverages, dairy and frozen desserts, confectionery, bars, savory applications and fruit preparations, as well as functional food concepts and meal replacers.

Responsibly sourced and fully traceable

Savanna Ingredients – a spin-off company of sugar manufacturer Pfeifer & Langen – produces its allulose exclusively in Germany from non-GMO, renewable raw materials that are responsibly sourced and fully traceable. The company has patented process know-how for downstream processing, developed its own highly efficient enzyme technology and has an in-house application laboratory. It also works closely with German universities on research projects. Savanna Ingredients supplies allulose to the US via Palmer Holland, and to other international markets, and is actively driving novel food authorization in the European Union.

For re-formulation and innovative product concepts

"Allulose is an exciting alternative to sucrose, combining sucrose-like taste and performance with 0.4 kcal per gram," says Dr Ralph Cartarius, Managing Director of Savanna Ingredients. "We are the only company in Europe to produce allulose on an industrial scale. As US manufacturers have been formulating with allulose for years, what better place to discuss exciting new product concepts and possibilities?" Bret Horace, Vice President – Consumer & Life Sciences at Palmer Holland, adds: "Our customers are not looking for another sweetener – they are looking for a nutritional ingredient that

solves several formulation problems at once, and comes from a reliable, fully traceable supply chain. We are delighted to have Savanna Ingredients alongside us and introduce them to the market." At Booth 2231, visitors can discuss sweetener systems, product concepts, application challenges, dosage, browning and texture control with specialists from both companies. Manufacturers working on sucrose and calorie reduction in specific categories are therefore encouraged to come prepared with their formulation questions.

SupplySide Global technical or sales meeting requests can be submitted in advance to alan.osbahrRaecke@savanna-ingredients.com, or, for US and Canadian companies, to nutrition@palmerholland.com.

About Savanna Ingredients

Savanna Ingredients GmbH & Co. KG, based in Elsdorf/Germany, near Cologne, develops and produces allulose as its core product. The company is a subsidiary of Pfeifer & Langen, a family-owned business founded in 1870. Savanna Ingredients combines patented process technology and proprietary enzyme development with an in-house application laboratory and formulation support for manufacturers of food and beverages. Production is in accordance with European standards and FSSC 22000 certified.

About Palmer Holland

Established in 1925, Palmer Holland is an employee-owned North American specialty chemical and ingredient distributor headquartered in Westlake, Ohio. As a private, employee-owned company, Palmer Holland provides its principals and customers with the flexibility, expertise, market knowledge, and long-term partnership necessary to succeed in evolving markets. The company serves customers across Industrial Specialties and Consumer & Life Sciences markets throughout the United States, Canada, and Latin America.

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