

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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