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Bundesministerium  
für Ernährung  
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Projektträger Bundesanstalt  
für Landwirtschaft und Ernährung



**SAVANNA**  
INGREDIENTS

aufgrund eines Beschlusses  
des Deutschen Bundestages

SAVANNA INGREDIENTS GMBH • DÜRENER STR. 67 • 50189 ELSDORF

**PRESS RELEASE**

## Real sugar without calories: A german start-up is already developing it.

+++ Start-up 'Savanna Ingredients' produces real sugar without calories +++ Patents registered for production methods on an industrial scale +++ Federal Ministry for Food and Agriculture is funding the development of functional carbohydrates +++ Production plants for more new sugar (functional carbohydrates) under construction +++ Savanna is owned by Pfeifer & Langen IHKG, a leading European food group +++

Many people love real sugar just as it is – with the calories it contains naturally. In light of the ongoing nutritional debate, others would prefer it without calories. That already exists: The start-up "Savanna Ingredients" from Elsdorf near Cologne is producing initial quantities of real sugar without calories named allulose. Managing Director Dr. Timo Koch: "Natural sugar without calories occurs in nature – but only in very small quantities to date. We have gained access to this way of nature and developed a method for producing real sugar without calories from sugar beets on a large scale – in other words, the ability to produce it for many people."

Savanna Ingredients will soon apply for its approval as a foodstuff in Europe. Production capacities for the functional carbohydrates are currently being expanded at the site in Elsdorf. Its taste and functional characteristics make allulose suitable for many different applications like beverage, bakery, etc.

Savanna Ingredients GmbH is a start-up that was founded from the Innovation Centre of the sugar producer Pfeifer & Langen. Savanna develops so-called functional carbohydrates, i.e.: new types of sugar with specific characteristics. Another Savanna product is cellobiose. It can be used to replace lactose by people who are lactose intolerant. At the same time, cellobiose – also a natural sugar – has half the calories of sugar.

The Federal Ministry for Food and Agriculture is funding the Savanna Ingredients research project in the framework of the national reduction strategy for fat, salt and sugar. As well as Savanna and the associated company Pfeifer & Langen GmbH & Co. KG, other companies and universities (RWTH Aachen, Hochschule Ostwestfalen-Lippe) are involved.

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Facts at a glance:

‘Savanna Ingredients’ can already produce allulose in small quantities, using a special method.

- Allulose has a calorie content of only 0.2 kcal
- With a calorie content of 0.2 kcal we expect recognition by the EU for the label “without calories” (in line with the EU label for Erythritol)
- We are working on methods to produce the calorie-free sugar on a large scale – and have registered patents for these methods.
- Application development is testing the characteristics in all important areas, such as soft drinks, baked goods, fruit preparation and milk products

Background:

Savanna Ingredients GmbH is a start-up that was founded in 2017 from the Innovation Centre of the sugar producer Pfeifer & Langen. The core team consists of food technologists and scientists specialising in so-called functional carbohydrates. Savanna develops functional carbohydrates, i.e.: new types of sugar with new, specific nutritional characteristics. Savanna is based in Elsdorf near Cologne. The company is owned by Pfeifer & Langen IHKG, a leading European food group.

Cologne / Elsdorf, June 26, 2018

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