

TECH NEED

Label Friendly Bulking Agents



KEY INFORMATION

TECHNOLOGY CATEGORY:

Foods - Ingredients

Foods - Quality & Safety

Foods - Processes

TECHNOLOGY READINESS LEVEL (TRL): **TRL5 TO TRL9**

COUNTRY: **SINGAPORE**

ID NUMBER: **TN174408**

BACKGROUND/DESCRIPTION

The key requirement is to meet consumer expectations for taste and texture in sugar reduced snacks with (ideally) natural ingredients.

What we are looking for are natural alternatives to substitute sugar (including sweetening systems as sugar/hybrid sugar + artificial high intensity), to create an end product as close as possible to the sensorial profile and functionality of the standard product made with sugar.

TECHNOLOGY SPECIFICATION

- Shelf stable;

- Not labelled as sugar across geographies;
- Lower calorie value (max 2.5 kcal/g) and lower glycemic index compared to sucrose;
- Non-laxating clean label;
- Sustainable sourcing (preferred)

POSSIBLE APPROACHES

- Waste stream ingredients to lower cost of premium sweeteners
- New uses/combination/modification of sweeteners listed below
- Cellular agriculture/ precision fermentation/ ingredients used in other industries (pharma, supplements, medical food, etc)

WHAT WE ARE NOT INTERESTED IN

Commercially available high potent sweeteners such as Stevia, Monk Fruit, Tagatose, Carob extracts, Miraculin, flavor modifiers, etc.

PREFERRED BUSINESS MODEL

- Licensing
- Others
- R&D Collaboration