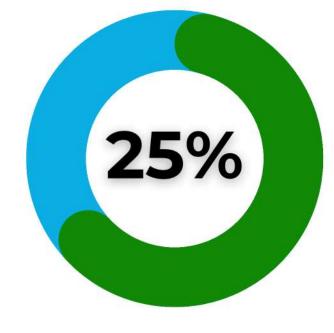


of consumers say they actively monitor the amount of sugar they consume.

Over 25% of consumers named adopting a low-sugar diet as their top dietary change in the past year.

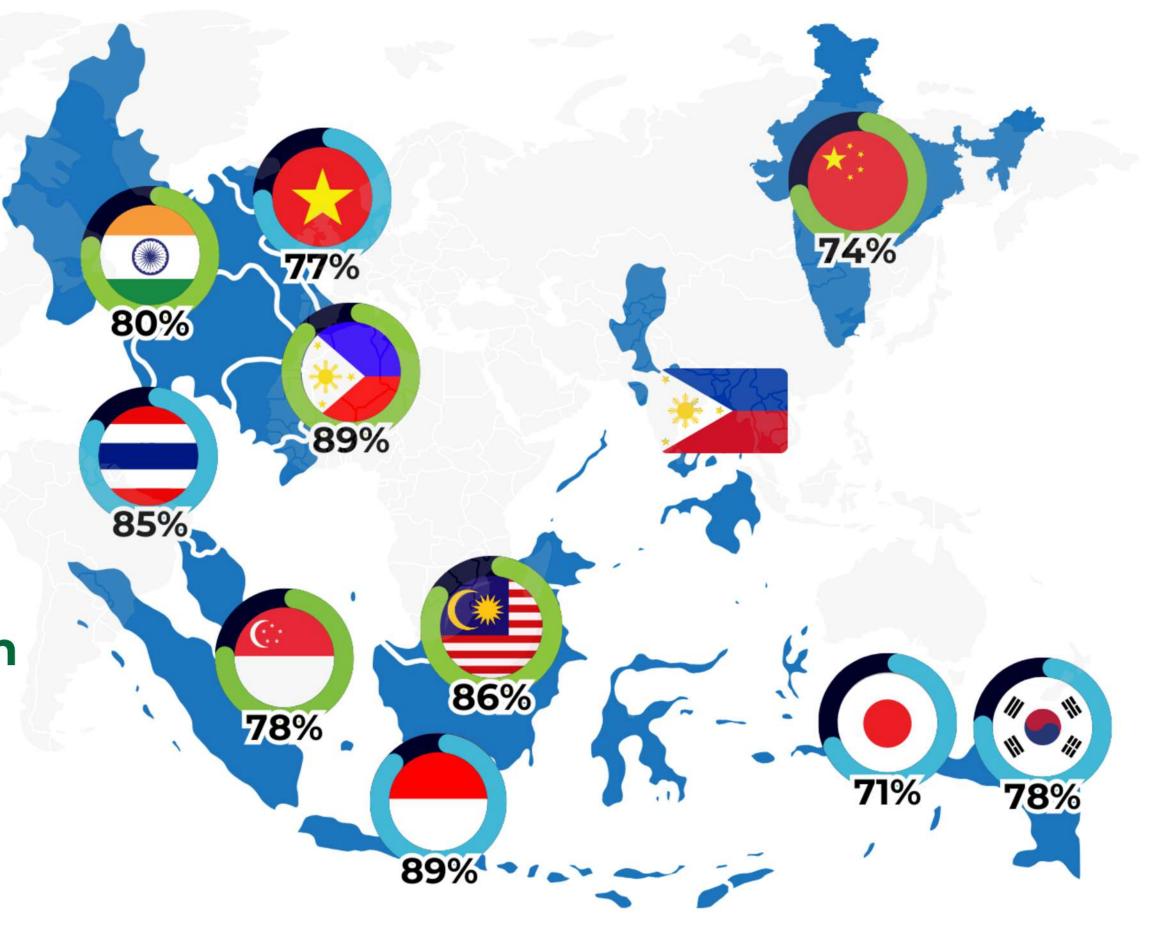






Asia:

Consumer Who Are
Actively Trying to
Reduce, or Moderate
their Sugar Consumption





Top Sugar Replacers In the Market

Sugar Replacer	Sweetness Level	Source	Advantages	Characteristics
Stevia	~ 200-300× sweeter than sugar	Extract from Stevia rebaudiana	Natural, zero-calorie, widely used, safe	Can have a bitter aftertaste at high concentrations
Monk Fruit Extract	~ 150-200 × sweeter than sugar	Extract from monk fruit (Luo Han Guo)	Natural , zero-calorie , clean taste	More expensive , less widely available



Top Sugar Replacers In the Market

Sugar Replacer	Sweetness Level	Source	Advantages	Characteristics
Erythritol	~ 70% as sweet as sugar	Sugar alcohol (fermentation of glucose)	Low calorie, low glycemic impact, good mouthfeel	May cause digestive issues in high doses, less sweet
Allulose	~ 70% as sweet as sugar	Rare sugar found in fruits (e.g., figs)	Very low calorie, minimal blood sugar impact, tastes similar to sugar	Can cause digestive discomfort in large amounts, newer product
Xylitol	Nearly equal to sugar (90-100%)	Sugar alcohol (from corn or birch)	Low glycemic index, dental benefits, similar taste to sugar	Excessive intake may cause digestive upset; toxic to dogs



How Can We Help Your Brand?



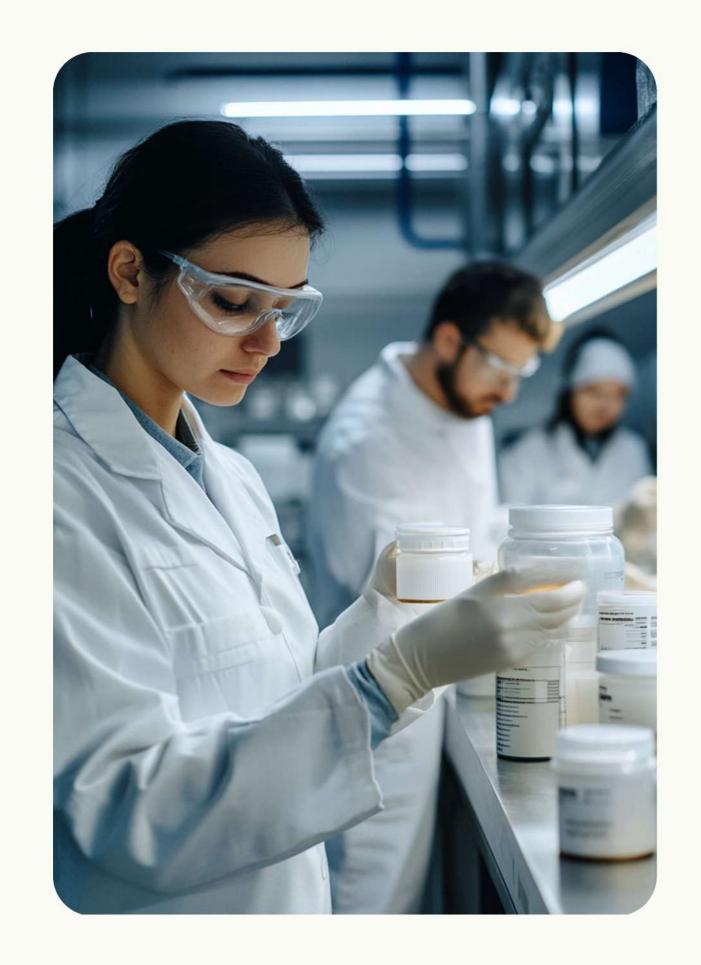




We analyze your market and recommend the best option.

Tailored products to fit your brand and consumer needs.

Assistance with certifications for smooth market entry.





Thank You **CONTACT US**















