



Organic Agave Syrup AL40

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Your Presenters



Jim Mitchell
Innovation &
Development
jim@ciranda.com



Tonya Lofgren
Product Manager
tonya@ciranda.com

A Cleaner Way to a Sweet New World

Organic and Non-GMO Reduced Sugar Solutions

Organic Agave Syrup AL40

A light amber, mildly sweet syrup produced from the naturally occurring carbohydrates of the blue agave plant. Using organic-approved enzymes, a portion of the fructose is converted to allulose epimers, an undigestible carbohydrate, providing a reduction in declared sugars and calories.



What is Allulose?

Considered a 'rare sugar,' allulose is a simple sugar found naturally in small amounts in foods like figs, raisins, wheat and maple syrup.

It can be produced commercially from fructose and supplied in liquid or powder form. Nearly all allulose on the market today derives from corn.

- ✓ **Tastes like sugar (no bitterness)**
- ✓ **Bakes and freezes like sugar**
- ✓ **Undigestible carbohydrate**



Labeling Guidance

In October 2020, [“Guidance for Industry: The Declaration of Allulose and Calories from Allulose on Nutrition and Supplement Facts Labels”](#) was issued by the FDA which **excludes allulose** from the amount of “Total Sugars” and “Added Sugars” declared. It also recommends a general use factor of **0.4 kcal/g** when determining “Calories.”

Understanding the composition and processing technologies of Organic Agave Syrup AL40 with intrinsic (not added) allulose, we list the following label declarations on our technical data sheet*:

Organic Agave Syrup
OR Organic Agave Allulose Syrup

**It is always advised to consult a labeling expert for final consumer labeling.*

Table Sugar
= 4 kcal/g

Allulose
= 0.4 kcal/g

Sugar Profile Comparison: AL40 vs Regular Agave Syrup

Organic Agave Syrup AL40



Sugar Profile (100g)	Percent of Solids (%)
Fructose + Dextrose	55-64
Sucrose	≤1
Allulose	35-40
Inulin	≤3
Other Carbohydrates	≤6

Regular Agave Syrup



Sugar Profile (100g)	Percent of Solids (%)
Fructose	≥80
Dextrose	≤16
Sucrose	≤4
Inulin	≤3
Other Carbohydrates	≤6

Nutritional Comparison: AL40 vs Regular Agave Syrup

40% less sugar, 40% fewer calories, similar carbohydrates



Organic Agave Syrup AL40

Typical values per 100g

Calories	Sugars	Carbohydrates	Dietary Fiber
187 kcal ↓	44g ↓	73g ↓	0g



Regular Agave Syrup

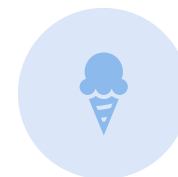
Typical values per 100g

Calories	Sugars	Carbohydrates	Dietary Fiber
310 kcal	74g	77.6g	0g

Use Organic Agave Syrup AL40 in any application you would use regular agave syrup



BAKED
GOODS



FROZEN
DESSERTS



BEVERAGES



SWEET
SPREADS



CONFECTION
S



PREPARED
MEALS

Functional & Analytical Considerations

Performs similarly to regular agave syrup in many applications



Properties (100g)	Organic Agave Syrup AL40	Regular Agave Syrup
Soluble solids/Brix	71-75	74-76
Moisture	25-29	24-26
pH (10% solution)	3-6	4-6
Binding	Low	Low
Film-forming	None	None
Browning	Yes – slightly less	Yes
Sweetness	1.1 x sweetness of sucrose	1.4 x sweetness of sucrose

Prototype: GF Oatmeal Cookie

With agave syrup substitution

Ingredients: Agave syrup (*substitute Organic Agave Syrup AL40*), rolled oats, gluten-free flour blend (rice flour, potato starch, sorghum flour, tapioca flour, xanthum gum), butter, egg, salt

- ✓ 40% decrease in sugars
- ✓ 13% decrease in calories
- ✓ Similar taste and texture

Agave Syrup AL40	
Nutrition Facts	
1 servings per container	
Serving size	2 Cookies (35g)
Amount Per Serving	
Calories	130
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 2.2g	11%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 115mg	5%
Total Carbohydrate 24g	9%
Dietary Fiber 2g	7%
Total Sugars 6g	
Includes 6g Added Sugars	12%
Protein 2g	4%
Not a significant source of vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Regular Agave Syrup	
Nutrition Facts	
1 servings per container	
Serving size	2 Cookies (35g)
Amount Per Serving	
Calories	150
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 2.2g	11%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 115mg	5%
Total Carbohydrate 24g	9%
Dietary Fiber 2g	7%
Total Sugars 10g	
Includes 10g Added Sugars	20%
Protein 2g	4%
Not a significant source of vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	



Regulatory & Usage

Organic Agave Syrup AL40 is USDA Organic, Non-GMO Project Verified and Kosher.

Agave Syrup is widely recognized as GRAS due to its composition consisting mainly of fructose, glucose and sucrose.

Allulose (D-Psicose) has received a “No Questions” response from the FDA in the numerous publicly available [GRAS inventory notices](#) submitted since 2012 in which expert panels have concluded the safety of allulose for food and beverage inclusion. Usage recommendations are included in the dossiers for a variety of food and beverage applications.

To add to the body of research, we are exploring the path of **Self-Affirmed GRAS**.



Commercial Availability

Unlike isolated allulose which is in short supply, (especially for organic or non-GMO varieties):

- ✓ **Samples** in stock for immediate shipment
- ✓ **Commercial volumes** available immediately with 60-90 days lead time from Mexico:
 - Carboy pails (25kg/55.11 lb)
 - Plastic drums (285kg/628.31 lb)
 - Cardboard totes with plastic liners (1350kg/2976.19 lb)
- ✓ **18 months shelf life** from date of manufacture



Questions?



Connect with us

715-386-1737

sales@ciranda.com

www.ciranda.com

Request samples and download
documents at **ciranda.com/rs-syrups**