

MYLOSE® Low Sugar Syrups

Supported by our nutritional reformulation team of experts, Mylose® low-sugar syrups provide an additional solution for expanding sugar reduction options – helping you stay on trend and meet consumers' needs.

Consumers are seeking healthier lifestyles and demanding tasty, nutritious and sustainable products. Their choices are increasingly influenced by on-pack nutritional labels such as Nutri-Score.

Tereos has been addressing the 'lower sugar' trend with its range of low-sugar Mylose® syrups. These syrups enable a cost-effective reduction of added sugar on nutritional labels by up to 50%, while preserving energy content. Made from renewable materials, our low-sugar Mylose® syrups offer a clean, moderately sweet taste and low viscosity, making them ideal for a broad range of applications.

Sugar Reduction

- Up to 50% sugar reduction
- Reduction in added-sugar labelling
- Energy maintained (does not reduce calories)
- Cost-effective bulking agent

Clean Labelling

- Clean label-friendly
- Listed as glucose syrup
- No change (or minimal) to ingredient declaration

Functional Properties

- Low viscosity
- Low Maillard reactivity
- Low DP1 and DP2
- Easy handling
- No change (or minimal) to manufacturing process
- Available in liquid and powder options

Main Applications

- Confectionery
- Dairy
- Ice cream
- Bakery
- Cereal bars
- Chocolate
- Fruit preparations