Eco Agri offers a wide range of sugars and sugar substitutes, as well known as high-intensity sweeteners, and polyols. These are compounds with many times the sweetness of common sucrose . By using intensive sweeteners, much less sweeteners are required, and energy contribution is often negligible. The sensation of sweetness caused by these compounds (the "sweetness profile") is sometimes notably different from sucrose, for which reason they are often used in complex blends that achieve the most natural sweet sensation. Together with our partners we contribute to the target of the Food and Drinks industry to reduce the consumption of sugar in the years to come.

Non GMO and Gluten Free Tapioca based sweeteners

Tapioca Maltodextrin is derived from tapioca starch using natural enzymatic process that is used as a food additive to add bulk to and stabilize certain substances. Moreover, it can perform as a good fat replacer and carrying agent without interference to flavor and color of food products. Its smooth texture and neutral flavor make tapioca maltodextrin an ideal fat replacer in desserts, cheese products, ice cream, dressings, and sauces. Our available DE ranges for Conventional are 6 - 9, 9 – 12, 13 – 16, 16 – 20, 21 – 25, 26 – 30, 30 – 35 and 36 – 40. DE-ranges available in Organic version are 9 – 13, 13 – 16 and 16 – 20.

Tapioca Glucose Syrup is made by breaking down tapioca starch slurry into a syrup by acid hydrolysis (heating it and treating it with non-GMO enzymes). Tapioca Glucose Syrup has low viscosity, high resistance to crystallization, low sweetness, reduced browning capacity, good heat stability and absorbs low levels of air moisture. It is to replace sugar, honey, and corn syrup in the food and beverage industries. Our available DE are 9 – 40.

Tapioca Dextrose monohydrate, mostly producer from wheat or corn, its primary use in food is as a non-GMO and Non-Allergy sweetener, especially in baked goods, meat processing, confectionary, and production of French fries. Aside from sweetening food, dextrose may also help neutralize food that is otherwise very spicy or salty.

Tapioca (Glucose) Syrup & Tapioca Solids is a natural sweetener that is used and non-GMO and Gluten free / non-allergy sweetener that is derived from tapioca starch using an enzymatic hydrolysis process. After enzymatic hydrolysis is complete, a sweet syrup is formed. The syrup is a healthy sweetener. Tapioca Syrup is used as an alternative sweetener to replace place corn syrup, honey, sugar, or maple syrup. Our available DE ranges from DE 25 up 90 (Fructose Syrup) with different brix levels. Available in both conventional as organic.

Tapioca based Oligo Saccharides, are a type of carbohydrate that acts as a prebiotic, providing food for the good bacteria in the gut. Oligo Saccharides can be used as a partial substitute for fats and sugars, as well to improve a product's texture.

Tapioca based Maltitol powder & liquid, are made through the hydrogenation of maltose, which is obtained from enzyme conversion of tapioca starch to maltose. Maltitol is non-cariogenic and resistant to metabolism by oral bacteria which break down sugars and starches to release acids that may lead to cavities or erode tooth enamel. Maltitol, which has a similar sweetness to sugar (sucrose) is used in food mostly in the sweet foods such cakes, pastries, sugar confectionery, chocolate, chewing gum and snack bars as well as a tabletop sweetener.

Tapioca based sorbitol powder & liquid, is a carbohydrate called a sugar alcohol, or polyol. Sorbitol contains about one-third fewer calories than sugar and is 60 percent as sweet. Sorbitol is largely used as a low-calorie sweetener, a humectant, a texturizer, or a softener. It is present in a wide range of food products, such as chewing gums, candies, desserts, ice creams, and diabetic foods.

All Tapioca based sweeteners are as well available on basis of NON-GMO corn.

OTHER ARTIFCIAL / INTENSIVE SWEETENERS

Sodium Cyclamate, a sugar substitute, around 30 -50 times sweeter than sugar. It is commonly used in soft drinks, often in combination with other sugar substitutes such as saccharine.

Sodium saccharine an intensive, artificial sweetener 300–400 times as sweet as sugar.

Aspartame an intensive, artificial, and low-calorie sweetener approximately 200 times sweeter than sugar. Often used in combination with Acesulfame-K

Acesulfame-K an intensive, artificial, and low-calorie sweetener approximately 200 times sweeter than sugar. Often used in combination with Aspartame.

Sucralose an intensive sweetener 320 to 1,000 times sweeter than sugar, three times as sweet as aspartame and twice as sweet as saccharin. Stable under heat and over a broad range of pH conditions.

Allulose, is a monosaccharide that has 90% fewer calories than sucrose and is about 70% as sweet as sugar. Allulose is a substitute to partly replace sugar in baked goods, frozen desserts, or beverages. Since the sweetener has an extremely low sugar content, allulose fits perfectly ketogenic diets. As Allulose also doesn't affect blood sugar or insulin levels it is a good for food for diabetes.

Xylitol, an artificial sweetener with an extremely low glycemic index of 7.