

## Product Description

Tagatose is a lower calorie rare sugar that tastes and performs closer to sucrose than any alternatives. It is 90% as sweet as table sugar with 60% fewer calories and no bitter aftertaste. Tagatose is a free flowing granulate, can be used as a bulk sweetener and provides similar volume, texture and mouthfeel as sucrose. Tagatose has a low glycemic index of 3, and studies show tagatose to have prebiotic effects.\* Tagatose performs well across a variety of applications including confectionary, frozen desserts, beverages, dairy, baked goods, ready-to-eat cereal and protein bars.

## Ingredient Statement: Tagatose

### Chemical and Physical Characteristics

Appearance	White Crystal	
Tagatose %	98.0% HPLC	(Min)
Flavor/odor	Non-odorous	
Moisture%	0.5%	(Max)
Solubility	1000g/L	(Approx.)
Specific Gravity	0.7 – 1.0 g/mL	
Melting Point	128 – 137 °C	
Ash	0.1%	(Max)
pH	5.0 – 7.0	

All On A Dry Basis

<b>Kosher:</b>	Parve
<b>Non-GMO:</b>	Non-GMO Project Verified
<b>KETO:</b>	Ketogenic Certified

### Microbiological Characteristics

Standard Plate Count	50 cfu/g (Max)
Yeasts	10 cfu/g (Max)
Molds	10 cfu/g (Max)
Coliforms	10 cfu/g (Max)
E. coli	Absent in 10 grams
Salmonella	Absent in 25 grams

## Nutritional Analysis

Nutrients per 100 g. As is Basis (Dry Basis) (Typical)

<b>Calories:</b>	150.0 cal
<b>Total Fat:</b>	0.0 grams
Saturated Fat	0.0 grams
Trans Fat	0.0 grams
<b>Cholesterol:</b>	0.0 mg
<b>Sodium:</b>	<0.1 mg
<b>Carbohydrate:</b>	100.0 grams
Dietary Fiber	0.0 grams
Total Sugar	100.0 grams
Added Sugar	100.0 grams
<b>Protein:</b>	0.0 grams
<b>Minerals &amp; Vitamins:</b>	
Calcium	0.0 mg
Iron	0.0 mg
Potassium	0.0 mg
Vitamin D	0.0 mcg

## Packaging

Product is packaged in 50 lb. bags and bulk totes.

## Shelf Life

Shelf life is 36 months from the date of manufacture, when properly sealed if kept < 80°F and dry (less than 70% relative humidity). Tagatose may be affected negatively by significant or rapid changes in temperature and/ or humidity. Product should not be kept in refrigerated or frozen conditions. Avoid prolonged exposures to light, heat and air.

The information contained in these data sheets are true and accurate to the best of our knowledge. However, since the conditions of use are beyond our control, nothing contained herein should be construed as representation, guarantee, or warranty, expressed or implied.

### \*Foot Note for both low Gi and prebiotic effects:

Skytte (2006), Sweeteners and Sugar Alternatives in Food Technology

Making Life A Little Sweeter