



# International Sugar Organization

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## EXECUTIVE DIRECTOR

Press Release(19)27  
(English only)

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### Various sugar related articles

The Executive Director would like to draw your attention to the articles below all of which are relevant to the sugar sector.

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#### **FoodNavigator.com – 13 May 2019**

#### **Tate & Lyle: 'The first two things consumers look for on the Nutrition Facts panel now are calories and sugar'**

13-May-2019 By Elaine Watson

The FDA's decision to exclude allulose from the total and added sugars declarations on the Nutrition Facts panel has removed a significant barrier to uptake in the industry, says Tate & Lyle, which says the rare sugar with 90% fewer calories than table sugar is now attracting the attention of mainstream CPG brands, despite the premium price tag.

<https://www.foodnavigator-usa.com/Article/2019/05/13/Tate-Lyle-talks-allulose-The-first-two-things-consumers-look-for-on-the-Nutrition-Facts-panel-now-are-calories-and-sugar>

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#### **FoodNavigator.com – 13 May 2019**

#### **Researchers say water is the best choice for kids, with low-calorie sweetened drinks linked to higher calorie intake**

13-May-2019 By Mary Ellen Shoup

Kids and teens who consumed low- and zero-calorie beverages ended up consuming an additional 200 calories per day compared with those who drank water, according to a new study from researchers at George Washington University.

<https://www.foodnavigator-usa.com/Article/2019/05/13/Researchers-say-water-is-the-best-drink-choice-for-kids-low-calorie-sweetened-beverages-linked-to-daily-calorie-increase>

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#### **FoodNavigator.com – 13 May 2019**

#### **How the food industry can help slow biodiversity loss**

13-May-2019 By Katy Askew

Biodiversity in food production is getting more attention from consumers and food makers alike. How can the sector safeguard against biodiversity loss?

<https://www.foodnavigator.com/Article/2019/05/13/How-the-food-industry-can-help-slow-biodiversity-loss>

## Special Edition: Developments in sugar reduction

This month's special edition newsletter takes a deep-dive into the latest developments in sugar reduction, profiling ingredients and strategies for reformulation.

Regulators and consumers alike continue to expect the food sector to deliver products that are lower in sugar. Consumers are, however, unwilling to compromise on the number one purchase driver: taste. FoodNavigator takes you on a tour of sugar reduction, examining the drivers, challenges and opportunities. We also look at the latest developments in the ingredient space and how these are opening up new avenues for innovation.

### [Sugar reduction: Blend the trends with functional formulations](#)

Efforts to cut sugar can unlock additional opportunities to 'blend the trends' of health, wellness, functionality, indulgence and an authentic sensory experience... [Read](#)

### [DouxMatok's 40% reduced sugar allows for indulgence: 'Sugar is not the new tobacco'](#)

The Israeli start-up's 40% reduced sugar allows for sweet indulgence without changing consumer behaviour, says CEO Eran Baniel... [Read](#)

### [Cost of reformulation offset by sugar taxes and improved value proposition](#)

Reformulating products to reduce sugar can be a costly process. While the impact of sugar taxes on consumer behaviour is a moot point, they do provide the food sector with a financial incentive to trigger change... [Read](#)

### [Rare sugar researchers hit sweet spot with nigerose production](#)

The rare sugar nigerose can now be "easily" produced via a process that "can readily be scaled up for potential industrial purposes," claims a breakthrough study... [Read](#)

### [Bell 'mimics the molecular composition of sugar' for natural reformulation](#)

Ingredients manufacturer Bell Flavors & Fragrances has developed a natural and functional solution for sugar reduction that, it says, "mimics the molecular composition of sugar"... [Read](#)

### [Indulgence, regionalisation & health: Tate & Lyle talks today's 'big challenges'](#)

**SENSUS**  
 A ROYAL DUTCH COMPANY

*3 in 5 European consumers actively look for sugar reduced products*

**Find out more >**

*inspired by inulin*

Ingredients supplier Tate & Lyle opens up its innovation centre in Lille, France, to talk the 'big challenges' that its customers face in today's market... [Watch now](#)

### **Unavoo Food's fibre-based sweetener offers natural health HEYLO**

HEYLO, the sugar substitute product developed by Unavoo Food Technologies, utilises a unique combination of dietary fibre and stevia to hit a healthy and natural sweet spot... [Read](#)

### **Bayn CEO: Cloud-based sugar reformulation tool can fix 'broken' food chain**

Bayn Europe is developing a new cloud-based reformulation tool that, its chief executive says, can help fix the "broken" food chain and heighten sugar-reduction efforts... [Read](#)

## **RELATED PRODUCTS & SUPPLIERS**

### **SPONSORED MESSAGE**



### **Sugar intake is top of consumers' mind**

Evidence suggests that consumers are not aware of how much sugar is in what they eat. However, there is an increasing interest among consumers to monitor sugar intake. 3 in 5 of the European consumers are actively looking for sugar reduced products... [Click Here](#)