



International Sugar Organization

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EXECUTIVE DIRECTOR

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(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.

FoodNavigator.com – 13 May 2019

Sugar reduction: Blend the trends with functional formulations

15-May-2019 By Katy Askew

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

<https://www.foodnavigator.com/article/2019/05/15/sugar-reduction-blend-the-trends-with-functional-formulations>

DouxMatok's 40% reduced sugar allows for indulgence: 'Sugar is not the new tobacco's

15-May-2019 By Flora Southey

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

<https://www.foodnavigator.com/article/2019/05/15/douxmatok-s-40-reduced-sugar-allows-for-indulgence-sugar-is-not-the-new-tobacco>

FoodNavigator.com – 15 May 2019

Rare sugar researchers hit sweet spot with nigerose production

15-May-2019 By Oliver Morrison

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.

<https://www.foodnavigator.com/article/2019/05/15/rare-sugar-researchers-hit-sweet-spot-with-nigerose-production>

Sugar Online – Ebriefing 20-05-2019

BRAZIL: IPT researches power generation from sugarcane straw

Researchers at São Paulo's Institute of Technological Research (IPT) are researching ways to improve the use of sugarcane straw to generate electricity at sugarcane mills, according to Canal Rural news website.

FoodNavigator.com – 20 May 2019

Sugar 2.0? From low-GI sugar to next-gen sugars deploying 'fluffy bulk' technology to increase sweetness perception

20-May-2019 By Elaine Watson

Singapore-based Nutrition Innovation Group says it is in talks with seven out of 10 of the world's leading food manufacturers interested in using its low-GI cane sugar and is working on a suite of new products that combine sugar with fibers, proteins and intense sweeteners, and create 'airy' structures we perceive as sweeter.

<https://www.foodnavigator-usa.com/article/2019/05/20/sugar-2.0-from-low-gi-sugar-to-next-gen-sugars-deploying-fluffy-bulk-technology-to-increase-sweetness-perception>

FoodNavigator.com – 21 May 2019

'Don't drink fruit juice', consumers told

21-May-2019 By Oliver Morrison

Consumers are still being misled into thinking that fruit juices are a healthier alternative to fizzy drinks when, in fact, many contain the same amounts of sugar, if not more, according to campaigners.

<https://www.foodnavigator.com/article/2019/05/21/don-t-drink-fruit-juice-consumers-told>