

## Ekosweet · Allulose Series Sweetener Blends

### Product Type & Ingredients:

Model: Ekosweet™ 9601: Allulose, Erythritol, Stevia

Model: Ekosweet™ 9651: Allulose, Erythritol, Monkfruit

### Product Features:

- Sugar-like taste without unpleasant after taste, better than pure allulose or erythritol;
- Similar crystal granules to sugar which can replace sugar in drinks and bakery at 1:1 ratio;
- All natural/green ingredients without chemical preservatives or heavy metal residue;
- Outstanding performance in terms of coloring, taste and texture preservation in terms of bakery application;
- A good choice for keto or low carb diet, being zero sugar, low calorie(100g<17kcl) and gluten free;
- KOSHER and “clean label” certified sweetener blends.

***Spearheading sugar reduction in the new era!***

## Product Description

Gluten  
Free

1:1  
Like  
Sugar

Good  
Taste

0  
Sugar

- Allulose is a sweetener found in small amount in natural fruits or plants such as maple, figs and raisins. It does not participate in the human metabolic process, putting zero burden on human intestinal movement.

- Pure allulose is flawed in taste and mouthfeel. The R&D Department of Foodmate has tackled this issue with a well-studied formula, which is balanced with allulose, erythritol, stevia and monk fruit extracts scientifically.

- The product can be used as a replacement to sugar and give identical flavor as well as texture for the applications of bakery and drinks.

No  
After  
Taste

Scientific  
Ratio

0  
Net  
Carbs

Keto  
Friendly

Nutritionists recommended, better sugar substitute.

## Ekosweet™9601 For Pastry

Unlike ordinary sugar substitutes, this product possesses little defects in aroma, coloring and moisturizing.



### LowCal. Cookies

Cake flour	100g
Butter	75g
Ekosweet™9601	40g
Egg	25g
white Milk	7g

1. After softening your butter, add Ekosweet™9601 into the butter and beat it until it becomes fluffy. Add the egg whites into the butter through several times. Each time after adding the egg white, stir it and butter until they are fully mixed.

2. Put in other ingredients in the mixture. Make sure they are all mixed up well before putting them in a piping bag and squeezing them on a baking sheet. Finally, bake it at 160 °C for 14 minutes.



### Lo.Cal Chiffon cake

Cake flour Oil	40g
Ekosweet™9601	20g
Egg white	45g
Egg	60g
yolk	40g
Milk	27g
Tartar	1g

1. Stir egg yolk, corn oil, milk and 5g Ekosweet™9601 until they are fully emulsified. Then add in low-gluten flour and stir it well.

2. Quick stir egg whites, cream of tartar and 40g Ekosweet™9601 until they get 80% foamy, and put one third of the mixture into step (1) and stir the new mixture well again. Then put in the remaining egg white mixture, mix it well and put it into the cake mold. Finally put the filled cake mold into an oven and bake it at 175 °C for 20-25 minutes.

Nutritionists recommend the better substitute sugar

## Ekosweet™9601 For Drinks

Unlike ordinary sugar substitutes, The product possesses little defects in aroma, coloring and moisturizing.

### Lo.Cal Bitter Gourd Lemon Tea



Bitter gourd	30g
Fresh Lemon	30g
Cucumber	30g
Lemon juice	50g
Jasmine Tea	150g
Ice cubes	200g
Ekosweet™9601	35g

Put bitter gourd into a shaker cup and pour in 100ml of hot water. After 10 seconds, pour out the water, then add fresh lemon and cucumber and beat it 20 times with a rolling stick. After this, put in the rest ingredients and shake them well. Finally pour the product in the cup.

### Lo.Cal Milk Tea



Black tea	220g
Milk	110g
Ekosweet™9601	35g
Hot water	100g

Put 6g of black tea into 250g of 95 °C water and keep it for 12 minutes before filtering the water. Then add the rest ingredients and mix them well.

Nutritionists recommend the better substitute sugar

## Ekosweet™ 9651 For Pastry

Unlike ordinary sugar substitutes, The product possesses little defects in aroma, coloring and moisturizing.

### Lo.Cal Toast bread



Bread flour	280g
Butter	20g
Ekosweet™9651	36g
Eggs	25g
Milk	100g
Yeast	4g
Salt	4g
S-500	2g
Poolish	80g

1. Pour all the ingredients except butter into the blender and blend the mixed ingredients at slow speed to form a dough.
2. Pour in the butter and further stir the dough until it is smooth. Take out the dough from the blender to divide it into small pieces and let it stand for 10 minutes before further blending the dough until it is smooth.
3. Take out the dough, divide it into rounds and let it stand for 20 minutes. Then roll the dough out, press, exhaust and shape it before putting it into the mold for proofing. After proofing, put it in the oven at 165°C for 20 minutes and then bake it at 145°C for 10-15 minutes.

### Lo.Cal Cup cake



Butter	180g
Ekosweet 9651	45g
Eggs	100g
Milk	50g
Baking Powder	1g
Cake flour	160g
Purple potato flour	25g

1. After softening the butter at room temperature, add Ekosweet 9651 and stir the mixture until it is fluffy. Add egg through several times until all the mixture is emulsified evenly.
2. Sift all the powders and mix them evenly. Then put them in a piping bag, squeeze them into the mold, and bake them in the oven at 170°C for 15 minutes.

Nutritionists recommend the better substitute sugar

## Ekosweet™ 9651 For Drinks

Unlike ordinary sugar substitutes, The product possesses little defects in aroma, coloring and moisturizing.

### Lo.Cal Mango & Orange Juice



Mango	60g
Orange	40g
Maca Powder	1.5g
Turmeric	0.3g
Powder Lemon	12g
juice Water	160g
Ice cubes	160g
Ekosweet 9651	15g

Put all ingredients into a smoothie maker and blend them until smooth.

### Lo.Cal Green Elf



Coconut water	140g
Banana	28g
Avocado	40g
Matcha powder	2g
Kale	20g
Apple	70g
Sea salt	0.3g
Ice cubes	110g
Ekosweet 9651	15g

Put all ingredients into a smoothie maker and blend them until smooth.

## Product and Company Name

**Product Name:** Tabletop sweeteners

**Manufacturer:** Foodmate Co., Ltd.

**Identification:** This information is given on the authorized Safety Data Sheet for your country by Foodmate Co., Ltd.

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