



- 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 flavored 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.

## 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	40g
9601 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		20g
9601 Egg		45g
white 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
Perfume	30g
Lemon	30g
Cucumber	50g
Lemon juice	150g
Jasmine Tea	200g
Ice cubes	35g

Ekosweet

9601

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



### Lo.Cal Milk Tea

Black tea	220g
Heavy	110g
Ekosweet	35g
9601 Hot	100g
water	

Take 6g black tea in 250g 95 °C water for 12 minutes, filter it out and use it, then add the rest of the ingredients and mix well.

Nutritionists recommend the better substitute sugar

## Ekosweet™ 9651 For Pastry

( Unlike ordinary sugar substitutes, The product possesses little defects in aroma,

Coloring,moisturizing, and brings more mellow sweetness )

### Lo.Cal Toast bread



Bread flour	280g
Butter	20g
Ekosweet	36g
9651 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 at slow speed to form a dough.

2、 Pour in the butter and continue to beat until the dough is smooth. Divide it into small pieces and let it stand for 10 minutes, then beat until the dough is smooth.

3、 Take out the dough, divide it into rounds and let it stand for 20 minutes, then roll out, press, exhaust and shape, and then put it in the mold for proofing. After proofing, put it in the oven at 165°C for 20 minutes, then bake 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 beat until fluffy. Add in egg liquid several times and beat to emulsify evenly.

2、 Sift all the powders, pour them together and mix them evenly, put them in a piping bag, squeeze them into the mold, and bake them in the oven at 170°C for 15 minutes. Then take them out.

Nutritionists recommend the better substitute sugar

## Ekosweet™ 9651 For Drinks

( Unlike ordinary sugar substitutes, The product possesses little defects in aroma,

Coloring,moisturizing ,and brings more mellow sweetness )

### 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

Pour all ingredients into a smoothie maker and blend until smooth.

### Lo.Cal Green Elf



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

Pour all ingredients into a smoothie maker and blend until smooth.

***Substance/preparation and company name***

***Product Name:*** ***Tabletop sweeteners***

***Supplier*** ***FOODMATE CO., LTD.***

***Identification:*** ***This information is given on the authorized Safety Data Sheet for your country by FOODMATE CO., LTD.***

***Regional***

***Emergency Information:*** ***FOODMATE CO., LTD.***  
***Representation:***

***Tel:+86 21 2206 0106 Fax:+86 21 5876 8440***



***36 Shacheng Road, Shacheng Industrial Park***

***Jiujiang County, Jiangxi Province, 332100, China***