

SweetBond™

NATURAL BINDER FOR SWEETENER SYSTEMS

INVISIBLE
CLEAN
SWEET



KEY
BENEFITS

- Clean Label:** 100% plant-based, prebiotic inulin fiber.
- Improves Mouthfeel:** Adds smoothness and structure to low-sugar systems.
- Synergizes Sweetness:** Enhances the **sensory profile** and flavor roundness.
- Reduces Crystallization:** Controls texture in polyol and rare sugar blends.
- Supports Digestive Health:** Adds fiber and prebiotic benefits.

RECOMMENDED APPLICATIONS



Tabletop Sweeteners:
Ideal for blends with stevia, monk fruit, erythritol, or allulose.



Confectionery:
Prevents graininess in gummies, chocolates, or mints.



Baked Goods:
Enhances texture and fiber in cookies, bars, and cakes.



Functional Beverages:
Improves suspension and mouthfeel.



Supplements:
Suitable for sachets, powders, and gummies.



- ✓ 100% PLANT-BASED
- ✓ PREBIOTIC FIBER
- ✓ NON-GMO
- ✓ GLUTEN-FREE
- ✓ KETO-FRIENDLY
- ✓ CLEAN LABEL



1

SweetBond™
CLASSIC

Fine powder, ideal for dry blends.

2

SweetBond™
SMOOTH

Specialized mesh for beverages and emulsions.

3

SweetBond™
BLEND

Custom solutions developed with your sweetener system.



Whether you're formulating a next-gen tabletop sweetener or a clean-label bar, SweetBond™ bridges performance with simplicity. Ask about how SweetBond™ can power your sweetening innovation.