# **SweetBond**<sup>TM</sup>

#### NATURAL BINDER FOR SWEETENER SYSTEMS



### Invisible structure. Clean-label functionality. Sweet performance.

SweetBond™ is a proprietary binder system based on prebiotic fiber designed to enhance the performance of modern sweeteners. Acting as a 'glue' between rare sugars, polyols, and high-intensity sweeteners, SweetBond™ improves mouthfeel, stability, and crystallization control while supporting digestive health.

Built for advanced sweetening systems — from tabletop blends to functional confectionery — SweetBond™ adds body, smoothness, and synergy, enabling clean-label sugar reduction without compromise.



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**





## SweetBond CLASSIC

Fine powder, ideal for dry blends.



### SweetBond<sup>™</sup> SMOOTH

Specialized mesh for beverages and emulsions.



### 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.