McKeany·Flavell
Premier Counsel to the Food and Beverage Industry
Contact: Info@McKeany-Flavell.com
(510) 832–2866

Polyols: Global Supply and Demand and Production Costs of Key Suppliers

Polyol consumption in the United States is increasing as the nation's population becomes more educated about the beneficial effects of these sweeteners. Polyols are popular alternative sweeteners (or "sugar replacers") derived from sucrose, lactose, or starch, but they contain a fraction of sugar's calories. Although polyols are less sweet than sugar, they meld nicely with high-intensity sweeteners such as aspartame and sucralose, often masking the aftertaste left by some high-intensity sweeteners.

Polyols are not metabolized completely by the body (which is why they are effectively lower-calorie than sugar), so they do not affect blood sugar levels the way sugar does. And because polyols do not interact with oral bacteria, they do not encourage tooth decay. Health professionals promote polyols as an effective way of lowering calorie intake and the body's glycemic response to sweetened foods (which is of critical concern to the increasing portion of our population that is diabetic).

Report Overview:

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