



## Versatile, Functional and Reliable

Our portfolio of versatile polyol solutions—including sorbitol, maltitol and mannitol—brings varied benefits including moisture control, sweetness with less calories, and targeted functionality in a wide variety of food products.

ADM's polyols help you get to market faster and give you an edge in a competitive marketplace. How? With their versatile functionality and our technical expertise. You can also count on a safe and reliable U.S.-produced, vertically integrated supply due to our strong relationships and strategic sourcing with farmers.

### PLANT-BASED SWEETNESS WITHOUT ADDED CALORIES

Consumers are counting calories and added sugars, but they still want food & beverage products that have the sweetness and texture they love. How do you bring the sweetness without the added sugars—and reduce the calories while maintaining functionality?

Polyols add desirable sweetness—with a 25-100% range in caloric reduction when compared to traditional table sugar. They also deliver extra benefits, by adding bulk and acting as stabilizing humectants in reduced-sugar foods.

### WHY ADM: POLYOLS FOR FOOD & BEVERAGE

Derived from carefully selected renewable plant-based materials

Reliable, consistent functionality with unparalleled clarity—and a neutral label

Customizable solutions and long-standing technical expertise



## Moisture Control, Calorie Reduction and More

### MOISTURE CONTROL

Polyols provide moisture control, as they support water activity and humectancy. They allow for products to stay moist while in the package and on the shelf, for a better consumer eating experience.

### CALORIE REDUCTION

Polyols also work well for calorie reduction in food & beverage applications by bringing expected sweetness without increasing the calories. (Caloric value is dependent on polyol and country regulations, typically <2.5 kcal per gram.)

### ADDITIONAL BENEFITS

- Plant-derived ingredients
- Non-cariogenic  
(positive dental-related properties)
- Non-browning
- Chemically inert / excellent stability
- Low glycemic index
- Can be used in dietetic foods



### Label Friendly

**All our polyol products are produced from plant-based sources using our trusted, high-quality and vertically integrated process.**

**Consumer demand** is growing for food ingredients derived from **plant-based sources**.

*Mordor Intelligence (2021)*

**Consumers are frequently trying to reduce their calorie intake, particularly from added sugars. Polyols do not appear on the nutritional label as total or added sugars, making them a perfect solution for reduced sugar applications.**

**8 out of 10 U.S. adults now intentionally avoid or reduce sugar in their diets.**

*ADM Outside Voice<sup>SM</sup> Sugar Reduction & U.S. Consumers 2020*

**With polyols, front-of-label claims can include:**

- **Plant-based**
- **Vegan/vegetarian**
- **No added sugars**





## More Applications, More Benefits

Partner with ADM to gain an edge in your sweet food or beverage application. We bring a breadth and depth of knowledge on polyol sweetening solutions to help you determine what will perform best in your formulation.

You can depend on our long-standing technical expertise and high-quality standards. With our scientifically savvy solutions, we also help you get to market faster.



### Snack Bars, Cakes & Confections

- Works as a humectant to provide moisture and shelf life extension
- Can be used to create “sugar free/no sugar added” claims
- Improves softness and pliability, prevents graininess in fondants and fudge



### Candies & Fillings

- Sorbitol tenderizes gummy candies to keep them soft
- Can be used to create “sugar free/no sugar added” claims
- Provides pleasant cooling taste in hard candies



### Bakery & Cereals

- Sugar-free bulking agent
- Non-browning humectant
- Preserves moistness in fruit component of baked goods



### Instant Beverages & Juices

- Non-browning sweetener
- Combines well with high intensity sweeteners and improves taste and mouthfeel of low-calorie beverages



### Sports Nutrition

- Used in low calorie/low sugar sports bars



### Ice Cream & Frozen Treats

- Can be used to create “sugar free/no sugar added” claims
- Provides freezing point depression similar to sugar



## POLYOL PORTFOLIO

PRODUCT	PRODUCT NUMBER	DESCRIPTION
<b>LIQUID POLYOLS</b>		
Sorbitol 70% Solution, USP-NF/FCC	177010	Superior humectant in wide range of products
Sorbitol Solution Non-Crystallizing (NCS), USP-NF/FCC	177710	Custom blend of sorbitol and maltitol
Sorbitol 80% Solution, USP-NF/FCC	177080	More concentrated liquid sorbitol solution
<b>SPECIALTY SYRUPS</b>		
Mannitol, USP-NF/FCC	177705	Polyol widely used as natural sweetener, anti-caking agent, and/or filler
Maltitol, USP-NF/FCC (Food Use Only)	177500	Maltitol is a polyol that has 75-90% of the sweetness of table sugar & nearly identical properties
<b>SPECIALIZED &amp; BLENDED</b>		
Sugarless Syrup	177011	Custom blend of mannitol, sorbitol, maltitol, & glycerin – sugarless syrup
NCS – Non-Crystallizing Sorbitol	177710	Custom blend of sorbitol and maltitol

## CLAIMS & CERTIFICATION OPTIONS

GRAS Affirmed | EU Permitted as additive for limited applications | Halal | PCR Negative | Organic Compliant  
 Kosher | Clean Label | Plant Based | HACCP | C-TPAT | FSSC & GFSI Recognized | SEDEX | ISO 9001:2008  
 Manufactured per FSMA Regulations | USP/FCC (Excipient/Food Use Only)





## Partner with a Global Leader Who Gives You an Edge

At ADM, our best-in-class plant-based polyol ingredients include 85+ years of expertise and the ability to help you innovate. We are a global leader with the technical knowledge to ensure the polyol products we send to market meet our high-quality standards.

Our extensive technical and R&D expertise gives you an edge in developing consumer-preferred and safe final products. With a large supply chain, global footprint and our high processing standards, you are ensured a premium-quality product with the utmost consistency.

Count on us to meet any formulation challenge and to deliver for you every time.

Inquire about polyol and other solutions. To request samples, [email samples@adm.com](mailto:email samples@adm.com).

For technical consultation or support [email SIQA@adm.com](mailto:email SIQA@adm.com).

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