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济南圣泉唐和唐生物科技有限公司隶属于济南圣泉集团股份有限公司（股票代码：830881），建有全球领先的L-阿拉伯糖生产工厂，是一家致力于功能糖及其衍生物的研发、生产和销售的高新技术企业。

抑糖新风尚 新食品原料 L-阿拉伯糖

产品特点 L-ARABINOSE ADVANTAGES

- 口感同蔗糖
- Same taste to Sucrose
- 甜度是蔗糖的0.6倍
- Sweetness is 60% of Sucrose
- 蔗糖中添加5%，GI（血糖生成指数）降低34.2%
- Adding 5% L-arabinose in the sucrose, the GI decreased by 34.2%
- 无热量
- No calorie
- 益生元
- Prebiotics

产品目录 HEALTANG PRODUCTS

- L-阿拉伯糖
- L-arabinose
- 复合L-阿拉伯糖
- Compound L-arabinose
- D-木糖
- D-xylose
- 木糖醇
- Xylitol
- L-阿拉伯糖+益生菌
- L-arabinose + Probiotics

应用领域

代餐类
食品

特膳类
食品

“减蔗糖”类
食品

权威认证

1. L-阿拉伯糖是国家卫生部门2008年批准的新资源食品（Novel Food）；
2. 在美国，L-阿拉伯糖被FDA批准为健康食品添加剂并广泛用于各类食品的生产；
3. 在日本，L-阿拉伯糖被批准为特定保健用食品和健康食品添加剂。



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