



International Sugar Organization

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EXECUTIVE DIRECTOR

Press Release(21)39
(English only)

1 October 2021

Various sugar related articles

The Executive Director would like to draw your attention to the articles below all of which are relevant to the sugar sector.

Sugaronline Ebriefing

CHINA: Tate & Lyle launches child health programme

Tate & Lyle has announced a new partnership with the China Foundation for Poverty Alleviation as part of its 'Healthy Eating, Happy Learning' child health improvement programme in China, reports Sugaronline.

Through this partnership, more than 2,000 children in nine schools in underdeveloped areas of China's Hebei and Hubei provinces will receive a daily meal during the 2021/2022 school year.

The schools will have modern kitchen equipment installed in their canteens, and Tate & Lyle will work with experts from the Chinese national authorities to provide nutrition education for both students and teachers.

Tate & Lyle's 'Healthy Eating, Happy Learning' programme in China was launched four years ago to help improve children's diets and lifestyles through school programmes and nutrition education.

PANAMA: Government plans to mix ethanol in gasoline

Panama's government plans to mix ethanol in gasoline as part of a plan to advance in the adoption of clean energy alternatives and transition through 2030 from fossil fuels, according to Reuters.

The country plans to resume importing ethanol in 2023 to initially mix up to 5% into gasoline. The government also plans to work with sugarcane farmers to produce ethanol locally, increasing the mix to 10% in the future.

Panama had stopped importing ethanol in 2014.

FoodNavigator.com

Sustainability at the source: How Unilever is addressing deforestation, living wages, and regenerative agriculture



How is Unilever ensuring sustainability in sourcing regions? Hanneke Faber, President Foods & Refreshment at Unilever, weighs in.

<https://www.foodnavigator.com/article/2021/09/30/sustainability-at-the-source-how-unilever-is-addressing-deforestation-living-wages-and-regenerative-agriculture>

Promotions slowly return, but many retailers, brands fail to connect efficiently with consumers



With inflation driving up grocery prices and many government assistance programs ending, consumers are looking for deals now more than last year – but according to the marketing solutions company Vericast, they aren't finding them when and where they want.

<https://www.foodnavigator-usa.com/article/2021/09/30/promotions-slowly-return-but-many-retailers-brands-fail-to-connect-efficiently-with-consumers>

FoodNavigator.com

Special Edition: Sugar reduction and sweeteners

Food and beverage manufacturers have a far wider range of sweetening options than ever before, from coconut sugar and date syrup to allulose, monk fruit and new stevia blends. We explore the latest market developments, formulation challenges, pricing and availability issues.

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[Stevia: The sweet spot in sugar reduction](#)



Across food and beverage categories, sugar content continues to gain attention. Fortunately, now there are ways to achieve the same sweet taste and functionality while reducing sugar levels by up to 100%. Discover how innovations in stevia and complementary ingredients offer sweetly satisfying solutions... [Click Here](#)

Performs like sugar, metabolized like a fiber? The Supplant Company unveils upcycled 'sugars from fiber'

UK-based startup The Supplant Company is targeting the US market with an intriguing new addition to the sugar-reduction toolbox in the form of 'sugars from fiber,' a new low-glycemic blend of sugars extracted from upcycled feedstocks that performs like table sugar, but is metabolized more like fiber... [Read](#)

BENEO: Isomaltulose should be excluded from total and added sugar labeling

While it has the same number of calories per gram as regular sugar, the tooth-friendly 'slow-carb' isomaltulose is metabolized very differently to sucrose, and like allulose, should not have to count towards grams of total or added sugar on food labels, argues BENEIO... [Read](#)

Sugar reduction game changer? Hershey, ASR Group invest in startup paving way for 'mass market adoption' of allulose, tagatose

Bonumose – a Virginia-based startup with patented technology it claims could enable the "mass market adoption" of rare sugars – has raised a Series B* round led by Hershey and sugar refining giant ASR Group, to support commercial production of allulose and tagatose in early 2022... [Read](#)

'It's a dumpster fire...' Firms report 'unprecedented shortage and increased costs and lead times' for erythritol, allulose

A combination of supply chain disruptions and surging demand for sugar alternatives has created a very tight market for selected specialty sweeteners - notably erythritol and crystalline allulose – with some firms reporting shortages, longer lead times, and higher prices, although key producers say they are working hard to increase capacity and shore up supplies... [Read](#)

'We've done something truly disruptive...' Chobani launches zero sugar yogurts, an industry first

Chobani has launched an industry first – a nationally-distributed line of dairy yogurts with zero grams of sugar – to meet growing demand from consumers that want to reduce sugar without feeling like they're eating 'diet' products or compromising on taste or texture... [Read](#)

'Some carbs are better than others...' Unilever, Hershey, General Mills urge FDA to look again at labeling of sugars metabolized differently than traditional sugars

Leading CPG companies including Unilever, Hershey, and General Mills have urged the FDA to look again at the way some sugars such as tagatose and isomaltulose are labeled on the Nutrition Facts panel in the wake of recent changes to the way allulose is labeled... [Read](#)

Sweeteners in focus: From allulose to stevia... in conversation with Ingredient

From surging ocean freight costs to sky high corn prices and general supply chain disruptions, the last 12-18 months have been a roller coaster ride, says Nate Yates, VP Global Sugar Reduction Platform at Ingredient. But one thing has remained remarkably consistent: consumer interest in cutting sugar... [Read](#)

'Protect the liver, feed the gut...' Dr. Robert Lustig takes fresh aim at processed food industry: 'We've literally turned ourselves into foie gras'

One cigarette won't kill you, observes pediatric neuroendocrinologist and sugar's arch-nemesis Dr. Robert Lustig, but 10,000 cigarettes over 10 years just might. Processed food is also poisoning us, it's just doing it



much more slowly, contends Lustig, whose latest book boasts a characteristically provocative title: 'Metabolical: The Lure and the Lies of Processed Food, Nutrition, and Modern Medicine.'.. [Read](#)

No sugar added: Hershey signals commitment to low sugar confectionery with acquisition of Lily's

Hershey - which recently outlined a strategy to expand its reduced sugar offerings via in-house R&D, acquisitions, and licensing or partnership deals - has struck a deal to acquire fast-growing 'no sugar added' chocolate brand Lily's Sweets for an undisclosed sum... [Read](#)

Tate & Lyle on allulose and sugar reduction trends: 'There's a huge opportunity in the area of permissible indulgence'

While consumers are becoming increasingly aware of what they eat and drink and opting for 'better-for-you' products, they will never completely abandon their love for sugar and sweetness accelerating the need for low-calorie sweeteners such as allulose, says Papao Sainnith, Tate & Lyle senior director, marketing & innovation... [Read](#)

Euromonitor: How are consumers thinking about sugar reduction and sweeteners?

Sugar reduction has become a macro health trend among consumers who believe the dietary shift leads to general wellness and health, according to Euromonitor research... [Read](#)

Judge dismisses lawsuit challenging 'slightly sweet' claims on Coca-Cola's Gold Peak tea

Is it misleading to call iced tea containing 24g of added sugar per serving (48% of the daily value) 'slightly sweet'? Not according to a New York judge, who has just dismissed a putative class action lawsuit vs Coca-Cola over Gold Peak Tea... [Read](#)

Tate & Lyle spins off industrial sweeteners, starches division to focus on specialty food and beverage solutions

Tate & Lyle has struck a \$1.3bn deal to sell a controlling stake in its 'Primary Products' industrial sweeteners and starches business in the Americas to private equity firm KPS Capital Partners, as it focuses on specialty sweeteners, fibers, texturants and other high-value food & beverage ingredients... [Read](#)

Quest Nutrition CMO: 'Higher protein, lower sugar, lower carb snacking, is not a fad, it's here to stay'

While Quest Nutrition may not have achieved its founders' somewhat lofty goal of 'ending metabolic disease' just yet, the high-protein, low-carb, low-sugar positioning of the company – one of the runaway CPG success stories of the past decade – is continuing to attract more consumers across a broad set of categories, says chief marketing officer Linda Zink... [Read](#)

Soup-To-Nuts Podcast: Killer Creamery finds sweet-spot in sugar-free ice cream, frozen novelties

Not many companies would be satisfied with or even strive to produce a food or beverage that tastes 'normal,' but the founder of the better-for-you frozen dessert company Killer Creamery couldn't be happier that the taste of brand's new ice cream sandwich is indistinguishable from the category's iconic standard... [Listen now](#)

Zevia starts trading on NYSE: 'Consumers are increasingly averse to added sugars...'

Shares in stevia-sweetened zero-calorie beverage brand Zevia – which first hit the market in 2007 – started trading on the New York Stock Exchange this morning (ticker symbol ZVIA)... [Read](#)

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[Sugar Reduction: Dialing in taste and function](#)

With continued demand for low/no sugar claims, brands must deliver without sacrificing taste & function. Many are turning to sugar reduction blends for a sweetness & functional performance that standalone ingredients don't currently offer... [▶ Click Here](#)

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