



International Sugar Organization

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EXECUTIVE DIRECTOR

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Various sugar related articles

The Executive Director would like to draw your attention to the article and link below from FoodNavigator.com.

FoodNavigator.com

Special Edition: Innovation in Sugar Reduction

Faced with overweight and obesity crises, and tougher regulations, manufacturers are under pressure to limit the amount of sugar in food and beverage formulations. Consumers also want to see less sugar on-pack, and favour 'natural' clean label alternatives. What innovation opportunities can these demands unlock?

How are manufacturers making sugar reduction tech pay?

Sugar reduction has become a necessary part of food and beverage manufacture, but what technology is being used and how does it affect sales?.. [Read](#)

Unpacking sweet proteins

Sweet proteins can provide benefits that other sweeteners can't, and without some of the drawbacks they provide. But how can they be produced?.. [Read](#)

Sweeteners and their function in food and drink manufacture

The use of sweeteners to reduce calorie content in food and drink is sometimes controversial, but vital to F&B manufacture. What sweeteners are used and what do they do?.. [Read](#)

Cutting sugar in drinks with 'the most illicit plant in the world'

An ingredient developed from coca, considered amongst the most illicit and stigmatised plants on the planet, can cut sugar in beverages by up to 40%... [Read](#)

Are sweeteners good or bad for the planet?

Research suggests some could be more harmful to the environment than others... [Read](#)

Sugar reduction: Three learnings from growth markets

How do approaches to sugar reduction in growth markets differ from those in the rest of the world?.. [Read](#)

How is saccharin regulated in Europe?

After a tragic death in India, the sweetener saccharin made the headlines. While it has widespread use in Europe, including the UK and EU, the sweetener is tightly regulated... [Read](#)

Do non-sugar sweeteners make people hungrier?

This is the question posed by researchers, who also wanted to find out whether swapping out sugar for artificial and natural sweeteners reduces blood sugar levels... [Read](#)

Could low-sugar chocolate actually taste better?

Less is apparently more when it comes to the amount of sugar used in the creation of the perfect chocolate bar. So will manufacturers reduce the amount of sugar they use in the making of this sweet treat and will consumers welcome the change?.. [Read](#)

The cost of sugar is soaring: What does this mean for food manufacturers and consumers?

From confectionery to cakes, breakfast cereals to beer, sugar is a huge part of the modern diet, but why is the cost of one of our most indulgent ingredients increasing and how will this affect both food manufacturers and consumers?.. [Read](#)



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