

## Fermentation-Based Sweetener

Company announced that it is well on its way to building a high intensity sweetener platform based on fermentation. The company said that the global consumption of Stevia as a sweetener is rapidly growing, and it's time for the introduction of steviol glycosides produced through fermentation, a sustainable, efficient and cost effective process to meet market growth. The demand for low or reduced-calorie food products has soared over the last few years. The total value of the low or reduced sugar food market accounted for almost 52 billion dollars last year. This platform will provide food and beverage companies a flexible and versatile way to reduce calories in their products without compromising taste. The sweetener platform will have the innovation power to provide a range of Stevia molecules and similar sweeteners based on evolving market demands.

**DSM Food Specialties** [www.dsm.com](http://www.dsm.com) [1]

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