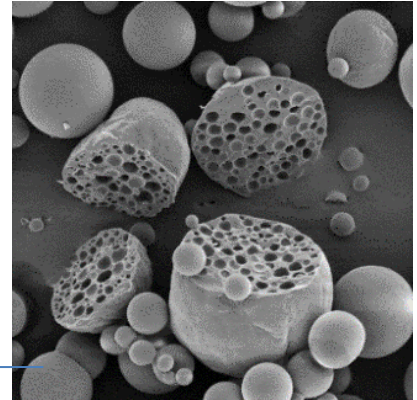


Nestlé structured sugar: a natural solution for sugar reduction

What is it?

Nestlé's structured sugar is an amorphous and porous sugar made with all-natural ingredients. It can help reduce sugar by up to 40% in confectionery such as chocolate.

[Structured sugar under an electron microscope. The particles were opened up to show the inner pores](#)



How is it made?

A mixture of sugar, milk powder and water is sprayed into warm air. Spraying and drying the mixture in this way forms the porous sugar. The milk stabilises the spray-dried sugar and stops it becoming too sticky.

How does it work?



Normal sugar comes in crystal form. The crystals are solid and dissolve slowly. Amorphous sugar dissolves faster in the mouth, for instance in [cotton candy](#). This means more sweetness from a given amount of sugar. Nestlé's structured sugar follows that principle.

Are you using artificial sweeteners?

No. This is still sugar, just with a different structure.

Where are you using the product?

It is currently being used in confectionery, namely our new range of *Milkybar Wowsomes* products.

Can you use it in beverages?

The structured sugar is only stable in dry products. The increased sweetness results from it dissolving faster in the mouth. In beverages, the sugar would be dissolved before you consume it.

Are you producing the sugar yourself?

Yes. We are producing the structured sugar in our factory in Dalston, United Kingdom.

Is the sugar patented?

A number of patent applications have been filed to this technology.

How long have you been working on this and where?

The work that led to the discovery started in 2015. The structured sugar was discovered and then developed by scientists at the Nestlé Research Center in Lausanne (Switzerland) and our Nestlé Product Technology Centers in York (UK) and Konolfingen (Switzerland).